The Tahoe Heritage Cookbook

The Tahoe Heritage Cookbook

Compiled by
Mollie Stevenson
HERITAGE COOKBOOKS

Volume I
A Limited Edition
for
Tahoe Shorezone Representation
S.O.S.

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to protect
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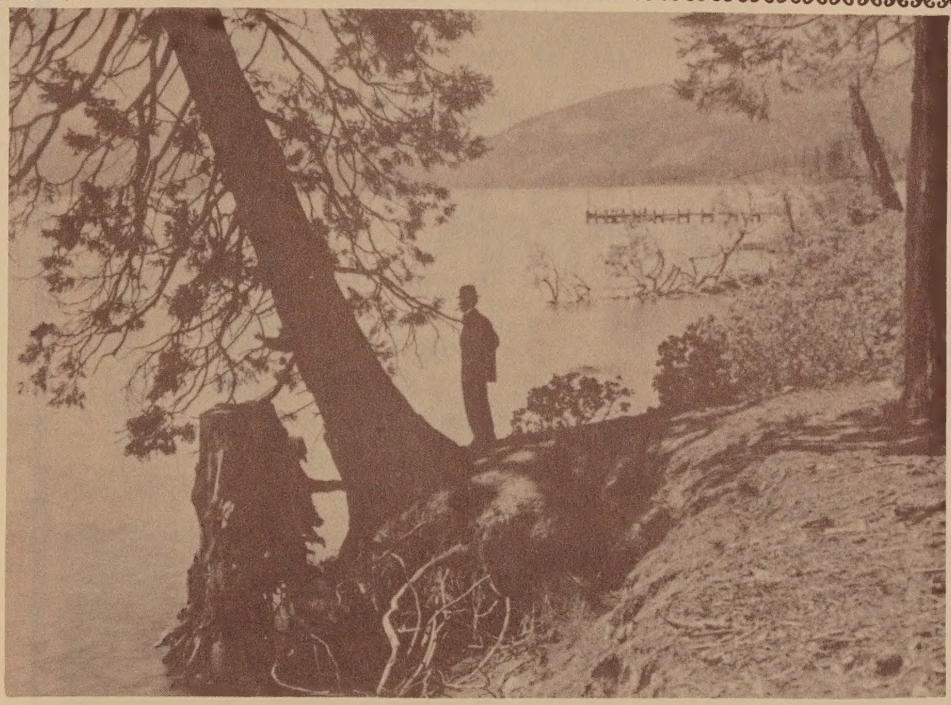


Roger Harding in a pensive mood at Sunnyside, Circa 1920 Photo ~ Jim Johnson Collection, Courtesy Heritage Graphics West.

Tahoe

God looked at Sierra's rocky spine
and decided it needed fragrant pine,
He looked at the crater His hand had made
and filled it with lovely azure and jade.
Then pleased at last when all was done,
He gave it to us for joy and for fun.
And who in the world could view this place
and not know they looked upon His face.?

Eleanor Reed, 1976

SUBMITTED BY KAY TURNER

TABLE OF CONTENTS

Preface	2
TAHOE, Poem	3
Appetizers	5
4th. of July, 1928	17
Bread	25
Cakes & Cookies	31
Desserts	45
T.Y.C. Regatta, 1928	46
Postcard to Minnie	199
July, 1949 Regatta	62
John Muir's mountains	66
Egg & Cheese Dishes	67
Gifts from the Sea	73
S.S.Tahoe Menu, '05	79
Gatekeeper's Museum	81
Sportfishing	84
Entrees	89
Comstock Story	102
Tahoe Tavern Menu '08	107
Lumber Bill, 1928	
Tax Bill, 1929	197
Snow-shoeing	137
Salad	145
"Timber!"	159
Soup	161
Steamers	167
"A Little Bit of Everything"	171
Home-made Hand Lotion	172
Tahoe Tavern	191
"Gold Plated Donors"	201
References/Acknowledgements	202
Recipe Index	203
Order Form	205
"Thanks"	207
Happy Days at Tahoe	209
TAHOE POWER BOAT	196

A very special "THANKS" to all our Tahoe "Celebrities", old time "Lakers" who contributed their recipes to us. If you didn't make the deadline, not to worry - Volume II is on the way!

We hope you will enjoy our "As Is" Cookbook, nothing was tested or is guaranteed, not even the spelling. . .

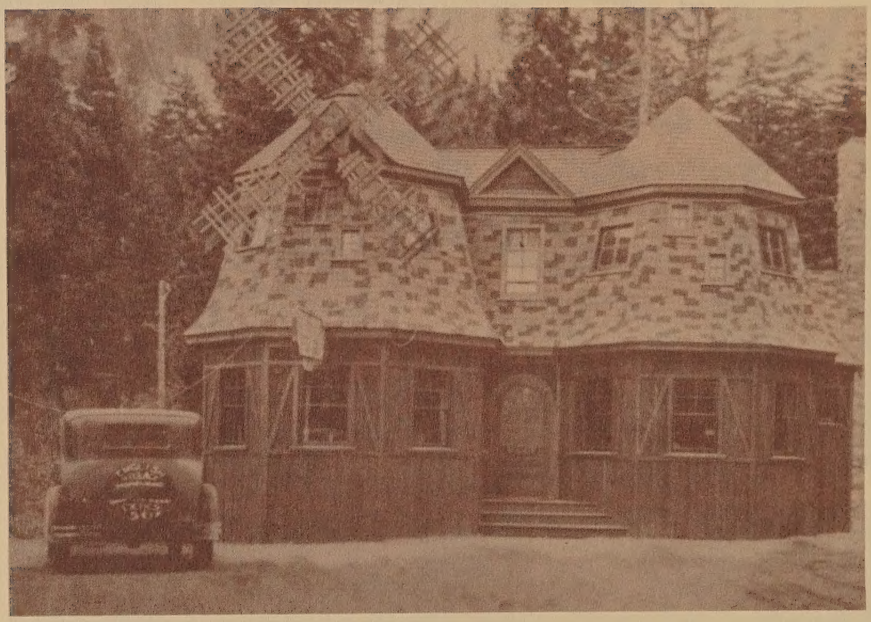
It has really been a pleasure working with the T.S.R. group, especially Florene and Joan, who helped get it movin'. I'll even miss Lani's midnight calls.

The Editor

Appetizers & Beverages

JIM JOHNSON

TAHOE GENERAL STORE, 1903



English Village, Circa 1935 Jim Johnson Collecti

CHINQUAPIN

Cheese Sausage Balls

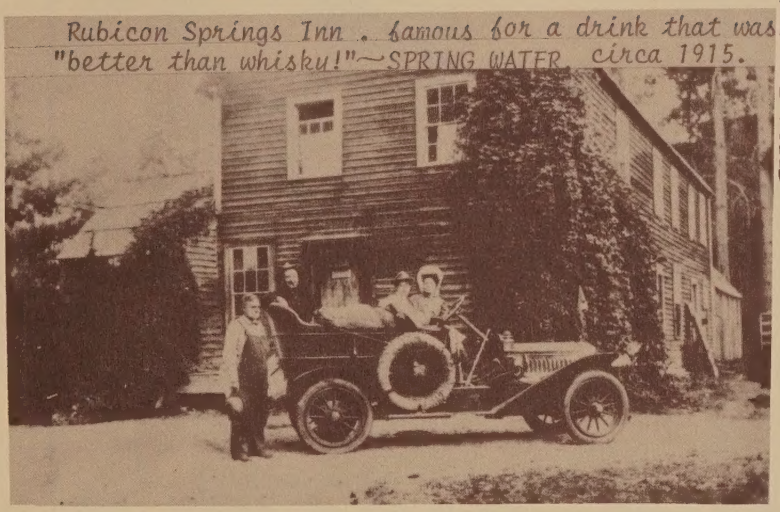
(from Ginny Furth)

10 or 12 oz. grated sharp cheese
3 cups Bisquick
1 lb. bulk sausage

Melt cheese in double boiler. Mix with sausage and Bisquick. Roll into small balls. Bake at 350° for 10-15 min.

Make rather small as they spread when baked. Great as a brunch or breakfast treat in which case make balls at least 1" in diameter.

THE SANTA BARBARA BILTMORE
HOTEL AND COTTAGES
UNDER SAME OWNER-MANAGEMENT



Rubicon Springs Inn . famous for a drink that was "better than whisky!"—SPRING WATER. circa 1915.

JERRY JOHNSON

CAVIAR PIE Á LA MODE

8 hard boiled eggs, chopped
1 med. sweet red onion, chopped
1 carton sour cream
1 large jar of Black caviar
1 sm. jar of Red caviar

To assemble: Mix the chopped eggs with mayonnaise, a little Dijon mustard, fresh ground pepper, dash of Tobasco. Spread in the bottom of a nice glass pie pan. Next sprinkle on the chopped sweet onion. Cover this with the black caviar, being careful not to mix things up. Top with sour cream, smoothing gently. Drain the red caviar a little so the oil will not spread out on the sour cream. Make a mound of the Red caviar in the middle , flatten out to a 3" circle. Garnish with a lemon peel twist. Chill well. This will serve 10 to 15. Very rich!

Louise M.Davies

We are grateful to Louise for lending her name to our project. This lovely, gracious lady enchants everyone she meets with her special aura. She has given us a legacy of beauty and grace to cherish forever in the Louise M. Davies Symphony Hall in San Francisco.

Sylvia Cornish
239 Polhemus
Atherton

Rubicon
Lake Tahoe
11 Lake View Dr.

Cheesy Curry Shrimp Canapes

10 slices of white bread
2T. of butter
1/2 t. thyme
1/4 lb. tiny shrimp (chopped)
1/4 t. curry powder
1/3 cup mayonnaise
1/2 cup bread crumbs
1/4 t. salt - Dill used for garnish.

Cut each slice of bread into 2 in. rounds, save scraps to make crumbs. Heat butter with thyme + brush on rounds - Place on cookie sheet - bake at 400° for 5-8 min.

Combine remaining ingredients, except for dill, and shape into approx. 20 balls. Put balls onto bread rounds + garnish with dill. Broil 1-5 in. from heat for 1 min or until hot - toast rounds + shrimp balls can be made ahead of time + then heated.

Circa 1880, Jim Bell collection, Tahoe City

These elegant vacationers are posed by Capt. Augustus Pray's new hostelry at Glenbrook. Built in 1863 on the edge of Pray's Meadow.

CRAB DIP

1 8oz. package cream cheese
6½ can crab meat
2 Tbs. mayonnaise (Best Foods)

Soften cream cheese and mix with well-drained crab. Add mayonnaise and season with:

¼ t. Worcestshire Sauce (or more)
dash of Tobasco, dash of garlic salt
dash of Lawry's Seasoning Salt

Mix all ingredients well, taste and adjust seasonings. Put into oven proof casserole. Heat at 350° for 20 minutes. Serve with Melba Toast

Submitted by Patsy Schuchardt

Jan Sargent

CREAM CHEESE ROLL

Mash Philadelphia cream cheese, season with onion juice and anchovy paste to your individual taste. Roll in crumbled bacon and chill. A variation is to substitute garlic for the onion and cover with slices of large stuffed olives. It is nice to serve both. Spread on crackers or Triscuit. (about 2 Tbs. of anchovy paste to a 8 oz. pkg. of cream cheese)

CAMAMBERT AND CREAM CHEESE

1 whole Camembert cheese
1 Liedercrantz cheese
1 large (8 oz.) pkg. Philadelphia cream cheese
Mix together and form into a roll or ball and cover with chopped salted peanuts.

SOLE WITH SHRIMP SAUCE

Put 4 pieces of sole in well buttered casserole. Cover with finely grated onions and sliced fresh mushrooms, ½c. wine, salt and pepper fish first, on both sides. Bake for 18 mins. or a little less.
Sauce:
Beat 3 egg yolks in a double boiler. Pour ½ c. scalded cream over the yolks. Season with salt, pepper and 1 t. lemon juice. Add shrimp and pour over baked fish in casserole.

Marjorie

Nellie Comstock Lawrence and husband Mel, Tallac Dining Room, warm, sophisticated, fresh flowers and the finest food, 1900's.

CRAB MEAT CANAPÉS

7 oz. crab meat - fresh, canned or frozen
1 stick of Margarine or butter
6 oz. glass jar of Cheddar or Old English Cheese
1½ts. Mayonnaise
½ ts. garlic salt
½ ts. season salt (Krazy Jane's Mixed)

Mix all together and spread on English muffins or thin toast. Bake at 300° or broil - WATCH!.

Mr. & Mrs. Leon Nightingale
Incline Village, Nevada

The Crayfish (or Crawdad as it is affectionally called by them what has no class) is extremely prolific in rocky areas all along the Tahoe Shoreline. A delicious appetizer can be concocted in the following manner:

Catch a bunch of the little rascals, either by leaving your minnow trap on the bottom of the lake overnight, near some rocks, with table scraps of meat or bread inside---or send the kids down to the lake with some bacon and a length of string. Tie the bacon to the string, lower to the bottom, watch the crawdads seize the bait, and pull them up. Drop them in a bucket of water to keep them alive and fresh until the moment of truth.

Now take your largest pot (the one you use when you prepare spaghetti for 12) and boil 4 quarts of water with a package of 'Crab Boil"in it. (At 6000 feet this can take three days). Next you just avert your eyes and fling all the little darlings into the pot. They'll never know the difference, but you'll enjoy a great-tasting dish. Cook them until they turn bright red (about 3 or 4 minutes) and serve them with Dill Sauce.

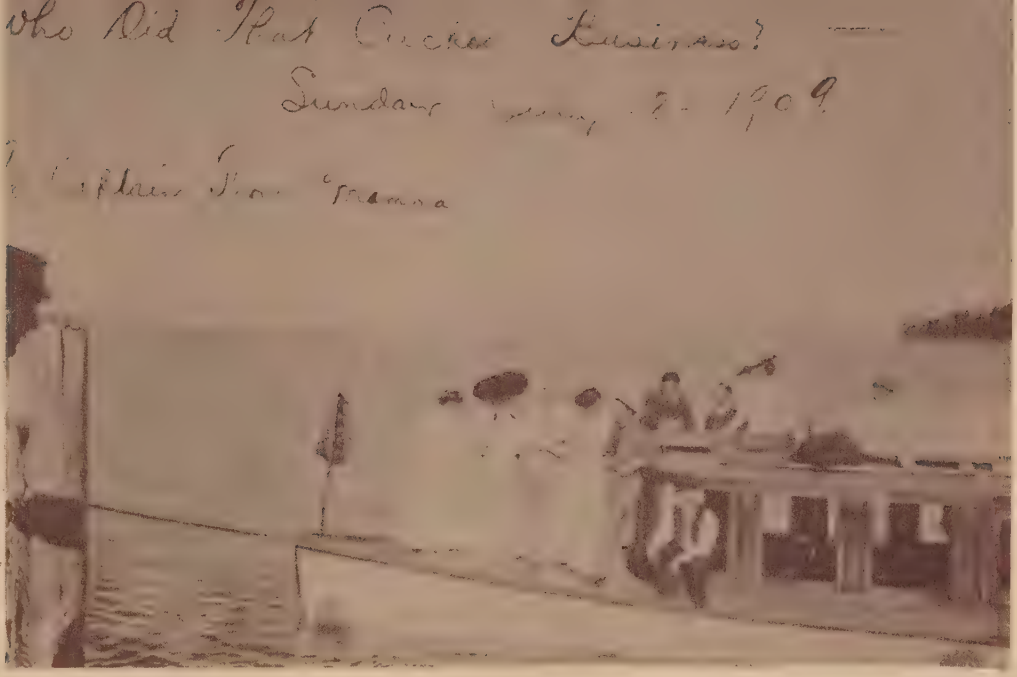
You'll make the Dill Sauce by taking a ½ pint of Best Foods (not Miracle Whip) Mayonnaise, squeezing the juice of one lemon, and mixing in a tablespoon of dill weed.

Most people eat the tails only, but your Scandinavian friends* will suck and slurp on the entire creature. It's a great delicacy to them, and it will be to you, too!

MAROLYN AND PAUL STANLEY'S

CEDAR FLAT CRAWDAD APPETIZER

* especially Sigi!



Jim Johnson – Photo.

"HAPPY DAYS" indeed for Cappy Joe and Tallac Hotel guests, 1909

INSTANT NACHO'S

Layer in a pyrex dish, 11" x 13" the following:

Start with a large can of refried beans.
Put one defrosted container of guacamole over the beans.
Next sprinkle one small can of diced chilis on above.
Then cover with 1 cup of sour cream, or more.
Top with lots of grated cheddar cheese.

As soon as company arrives stick it in a 350° oven until the cheese melts about 20 mins. Serve with a basket of tortilla chips and your favorite Margarita formula.

This can be served cold but heating it up helps blend the flavors. Sliced ripe olives and finely chopped cilantro will garnish it nicely.

Bette Shutt

June 1 - '87

Mrs. G. W. Miller, Jr.
30 Las Cascada Road, Orinda, California 94563

Pizza Bread for dinners

1 can Green Ortega chiles
1 can chopped olives
1 onion chopped
½ lb swiss - ½ lb sharp cheddar (grated)
½ can El Pintado hot sauce
½ " " Tomato sauce

Mix all together in bowl

Slice Thin - 2 loaves of small Round French Bread
Spread about mixture on each slice
Then Top a little extra cheese, more Tomato sauce & sliced di
FREEZE them - Spread first on cookie sheet in FREEZE
Then divide up and put in zip-loc bags in Freez
When Ready to SERVE Take out and place in Broiler
Pan under Broiler - 450° - Watch carefully! Take out
when cheese is bubbly and Toast browned

I think this project is TERRIFIC!
Keep at for what you are doing -
Please let me know if I can help

Nancy Miller

Roy Shurtleff's NANTELAW – 1928, taken at Shurtleff's at Homewood. Nancy (Mrs. G.W. Miller Jr.) and driver.

Below: Gene & Lawton Shurtleff in Roy's BLUE INDIAN 1928

SHEEPHERDER'S HOT CLAM DIP

2 small cans minced clams
2 8oz. pkgs. cream cheese
1 to 2 T. lemon juice
½ tsp. pepper
chopped chives, chopped parsley
¼ tsp. salt
1 round loaf sheepherders bread, unsliced

Strain clams, saving juice. Mix all ingredients together with small amount of clam juice. Cut off top of sheepherder's bread, hollow out to make a bowl. Save bread for dipping. Fill hollow with all ingredients, put on bread lid. Wrap completely 2 or 3 times with foil.

Bake at 250° for three hours. Serve Hot! Place bread in center of large plate, put the bread extracted from the center around the edges for dipping.

Hope this will help with the Lake Tahoe Celebrity Cookbook.

Glory A. Beall
Past Commodore,
Tahoe Yacht Club.

Power Boat Races

Fourth of July

Auspices

Lake Tahoe
Power Boat Club

Season 1920

Officers

GEORGE A. NEWHALL, Jr., Commodore
CHARLES KENDRICK, Vice Commodore
LELAND S. SCOTT, Rear Commodore
CHAS. E. TOWNSEND, Secretary-Treasurer
BROCKWAY METCALF, Fleet Captain

Regatta Committe

BROCKWAY METCALF
J. CARROLL SKINNER
SPENCER GRANT

Starter:
C. T. BLISS

Handicaper:
F. C. RIVINIUS

Chief Timer:
CHARLES W. MERRILL

Timers:
BROOKS-WORTHINGTON

Jeannette McDonald and Nelson Eddy, cast of "Rose Marie" in 1935, one of many movies filmed here on location around the Lake, including "Lightenin" with Will Rogers. "Cowboys and Indians" raised lots of dust.

POTTED CHEESE IN SAUTERNE

1½ lbs. sharp cheddar cheese, finely grated
1 c. sour cream
1¼ t. salt
¼ t. cayenne
¼ t. mace
5 Tbs. Sauterne
½ c. melted butter

Combine all ingredients in a large bowl, blend thoroughly until smooth. Pack into small mold or crock. Cover and chill 24 hours or more to ripen.

Makes about 1 quart. Take out of refrig. at least ½ hour before serving.

Diana Dollar Knowles

Danielle Walker

TAHOE PIZZA

1 tablespoon olive oil
1/2 cup chopped onion
1-1/2 cups Fresh Tomato Sauce (recipe follows)
1 teaspoon fresh oregano or 1/2 tsp dried
4 six-inch flour tortillas
1 cup grated whole-milk mozzarella
2/3 cup sliced mushrooms
12 pitted black olives, cut into small dice

Preheat the oven to 350 degrees.

Heat the olive oil in a small saucepan, add the onion, and saute over medium heat for 3 to 5 minutes, until translucent. Add the sauce and oregano and cook for 1 minute. Remove from heat.

Place the tortillas on a baking sheet and put in the oven for 4 to 5 minutes to crisp them. Remove from the oven and spread each tortilla with one quarter of the tomato sauce mixture, then top with the mozzarella, mushrooms, and olives. Return to the oven for 5 minutes, or until the cheese melts. Serve at once.

Serves 4 - 253 calories per serving

Fresh Tomato Sauce

4 ripe tomatoes
1 teaspoon olive oil
1/2 garlic clove, minced
1 tablespoon minced shallot
1/4 cup water
1 tablespoon chopped fresh basil

Skin the tomatoes and cut them into 1/4-inch dice.

Heat the olive oil in a nonstick skillet, add the garlic and shallot, and saute over low heat for 2 minutes. Add the fresh tomatoes and water and simmer for 5 minutes. Keep warm, or reheat briefly just before using, adding the basil at the last minute.

Serves 4 - 28 calories per serving

SHRIMP BUTTER

8 oz. cooked, chopped fresh shrimp
8 Oz. softened cream cheese
2 T. minced scallions
¼ t. dried dill
4 T. lemon juice
¼ t. garlic salt
2 - 4 drops Tobasco
Thinly sliced bread

Combine, and chill for several hours. Use as a spread.

Sorry, Lani, couldn't find a recipe for fried slugs!

Gail Schlessinger

Remember these Greyhound Stage "Gambler's Specials? It took 8 HOURS to get to Tahoe - in 1925 - especially if you were behind one! Jerry Johnson, Collection.

Tahoe Vintage Inn

Bed and Breakfast
on the lake

THE THUNDERBIRD FIZZ

3 oz. of Vodka
3 oz. of Gin
1 whole egg
1 or 2 lemons, juice only
3 scoops of Dryer's nila Ice Crea
12 cubes of ice
4 - 6 t. of sugar

A dash of Orange Flower Water. Mix in blender and ENJOY!

THE THUNDERBIRD QUICKIE

1 can frozen limeade
1 can of Half & half
1 can Vodka
Add ice to fill blender and mix.

These are two Brunch goodies that are guaranteed to start your day off right!

Buzz and Joan Gibb

P.O. Box 7191
Tahoe City, CA 95730

(916) 583-6091

Tahoe Vintage Inn

Bed and Breakfast
on the lake

OUR FAVORITE BRUNCH DISH

Buzz & Joan Gibb

"THUNDERBIRD"

12 eggs, beaten
2 cans cream corn, 17 oz. ea.
2 cans chopped chilies, (4 oz. cans)
4 cups of sharp grated cheddar cheese
2 Tbs. Worcestershire sauce
Salt and pepper to taaste

Combine all above ingredients and pour into 13 x 9" baking dish. place in oven and bake 1½ hours at a moderate temperature. Quick and easy - will serve 12 nicely.

We usually serve above with toasted English muffins either plain or with melted Swiss cheese done under the broiler.

During the summer months, I always have this dish made up ahead of time, it can go right from the refrigerator into the oven.

While our guests are enjoying Bloody Mary's and Thunderbird Fizz's, brunch is baking in the oven!

P.O. Box 7191
Tahoe City, CA 95730

(916) 583-6091

Steamer Tahoe coming into Rubicon Bay, circa 1912. Jim Bell

Season breasts with Lowrys Seasoned salt
Dip slightly in flour before frying

VIOLA'S CHICKEN CHUTNEY

2 whole chicken breasts, boned & skinned
Lightly season with salt and pepper, flour and brown in butter. Cut into 8 to 10 pieces.

GLAZE: 1½ c. mayonnaise, 3/4 Trader Vic's Chutney, 4 green onions, chopped.
Mix together, spread on top of pieces and broil until brown and bubbly - what could be simpler? An appetiser for 8 lucky people. Toothpick the pieces before serving.

Judy Swanson, Rubicon

Bon appetit -
Fondly
Viola

Cook in sauté baking pan.
24 Cut H end & then slice in sauté pan.
Broil upper level until over open & then reheat when ready to serve

Mr. & Mrs. George Croom
Incline Village
Nevada

Banana Nut Bread

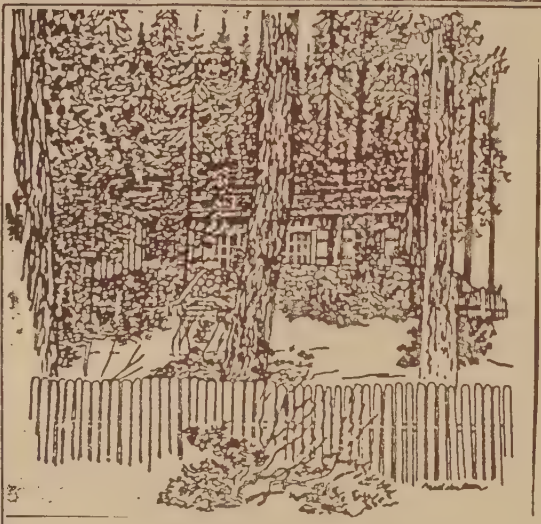
1 c. nuts
2 c. flour
1½ c. sugar
½ c. crisco or saffola
3 eggs - seperate yokes
1 t. soda
¼ c. buttermilk
2 T. Vanilla
2 Bananas
1 t. baking powder
1 t. salt

1. cream sugar, egg yokes, shortening
2. Put in dry ingredients
3. beat egg whites and fold into mix.

325° 1 hour 10 minutes

Buffet at Brockway Hotel

Jerry Johnson Collection



BLUEBERRY-BANANA BREAD

Everyone seems to love this easy-to-make, low calorie bread. The creaminess of the banana makes it taste rich and again the moistness of the banana prevents the bread from drying out in the altitude. The recipe as it reads is for sea-level baking so remember to reduce both the baking powder and baking soda by one-quarter when baking it at the lake. The recipe works equally well in muffin tins--just reduce the baking time slightly. The muffins are a particularly good accompaniment to chicken salad at the beach. Try substituting frozen cranberries for the frozen blueberries for the Christmas Season.

1½ cups unbleached flour or all-purpose flour
1½ teaspoons baking powder
¼ teaspoon baking soda
2 cups frozen blueberries
1½ very ripe bananas, mashed
½ granulated sugar
1/3 cup vegetable oil
1 large egg, room temperature
1 teaspoon vanilla extract

Pre-heat oven to 350 degrees F. Spray an 8 inch baking pan with non-stick cooking spray. In medium bowl, stir flour, baking powder and baking soda. Stir in frozen blueberries or 1 cup frozen cranberries. In another bowl (or in a food processor) whisk remaining ingredients until smooth. Stir dry ingredients into banana mixture just until blended--you don't want the blueberries or cranberries to bleed throughout the mixture. Scrape evenly into prepared pan. Bake 35 minutes, until toothpick inserted in center comes out clean. Let cool completely on rack before cutting into 16 squares. Makes 16 servings (126 calories per serving).

Muriel Harris

LET'S STAY

HURRICANE BAY, LAKE TAHOE

Cottage Cheese Pancakes

This recipe is wonderful, served on Saturday morning during the summer ... with light maple syrup and berries.

1 cup cottage cheese
5 tablespoons soft butter
5 tablespoons sugar
5 tablespoons all purpose flour

Blend all ingredients together in a blender, until smooth. Pour onto a hot griddle three inches in diameter ... (first few may stick) Serve immediately, topped with maple syrup and berries.

Kitty Davis
Mrs. Gerard H. Davis

MEXICAN CORN BREAD

2 cubes butter (½ lb.)
1 C. sugar
4 eggs
1 C. yellow corn meal
1 4 oz. can chopped green chilies
1 1lb. can creamed golden corn
½ C. shredded jack cheese
½ C. shredded mild cheddar cheese
¼ tsp, salt
4 tsp. baking powder
1 C. all purpose flour

Preheat oven to 350°

(1) Cream butter and sugar, add eggs one at a time, mixing well.
(2) Add chilies, corn and cheeses - mix well.
(3) Stir flour and cornmeal before you measure amounts needed; measure and resift with baking powder and salt.
(4) Add #3 to chili mixture, blending well.
(5) Pour into 12" x 8" x 2" baking pan - lightly buttered.
(6) Reduce heat to 300° and bake for one hour or until slightly browned on top. Serves 10. Great toasted, too!

This is a pleasure to be included in what to all lovers of Tahoe is so important! to keep our lake so lovely.

Sincerely,
Mrs. James Young
Robertson
"Nancy Lee"

Brook H. Byers
Four Embarcadero Center
Suite 3520
San Francisco, California 94111
(415) 421 3110

REFRIGERATOR BRAN MUFFINS

Ingredients

5 cups All-Bran cereal
1 14.8 ounce box seedless raisins
2 cups boiling water
1 cup sugar
1 cup corn oil
2 cups molasses
4 eggs, well beaten
1 quart buttermilk
5 cups flour
5 teaspoons baking soda
1 teaspoon salt

Method

* Put 2 cups bran and the raisins in a bowl. Pour the boiling water over and set aside to cool.

* Put sugar in a large bowl and stir in, one at a time, the oil, molasses, eggs, buttermilk, and remaining bran.

* Put flour, soda, and salt in a bowl and stir until well mixed. Add to bran-milk mixture. Finally stir in the cooled bran-raisin mixture.

* Store in covered quart jars in the refrigerator. It keeps perfectly for as long as 2 months. Spoon into buttered muffin pans, filling them about 2/3 full. Bake in a preheated 400° oven exactly 20 minutes. Allow to cool slightly in pans on a rack. The muffins come out of pans more easily if given a short rest period. They also freeze well. 1 muffin, 2 ounces uncooked mixture, 116 calories; 1 petite muffin, ½ ounce (1 tablespoon) uncooked mixture, 30 calories.

Snowflake
Tahoma, California

SNOWFLAKE CHEESE BREAD

This hearty cheese bread may be made in advance and kept in the freezer. It's always good to have a supply for those surprise summer guests at the lake. May be served with soup or salad.

1/2 lb. Cheddar Cheese
1/4 lb. Monterey Jack
1/4 lb. Mozzarella
1/2 cup Parmesan
2 Green Onions Chopped

Shred all Cheese in a Cuisinart

Add enough Mayonaise to hold cheese together.
Cut loaves of French bread in half lengthwise.
Spread cheese spread on bread.
Makes enough spread for three large loaves of French bread. Sprinkle additional Parmesan cheese on spread, wrap in aluminum foil and bake at 350° for 15 minutes.
Unwrap foil and bake at 400° for 5 minutes to brown top of cheese bread.

Contributed by Valerie Schmidt

Cookies & Cakes

JIM JOHNSON

This Hi-steppin' Cookie has just arrived at Tallac Lodge on the "Happy Day". Circa 1915

The Best Chocolate Chip Cookies

1 c butter
1 c sugar
1 c brown sugar
} cream in electric mixer

1 egg . . . . . add, plus all below

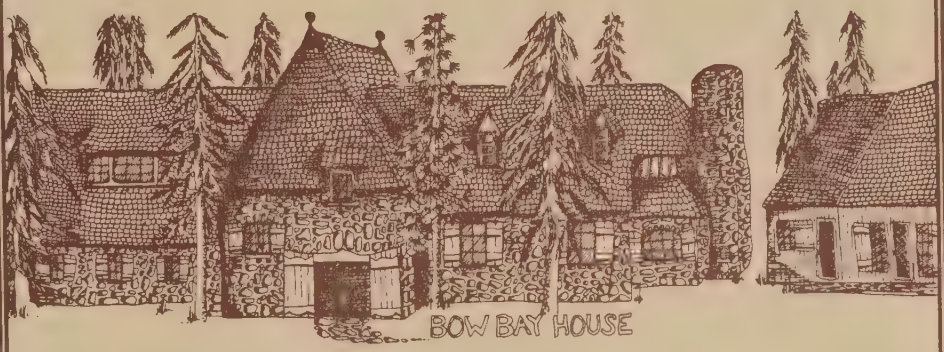
1 c salad oil	½ cup chopped nuts
1 c rolled oats	12. oz. chocolate chips
1 c bran flakes	3½ c flour
½ c cocoanut flakes	1 tsp soda
1 tsp vanilla	1 tsp salt

Drop with T spoon, Bake 350°; 12 to 15 minutes
Makes 6 dozen

(Nancy Bittner 1987)

Clarence L. Bittner, M. D. family. 1948 ChrisCraft. 1950.

Nice dessert for a boat picnic!



BOW BAY BLOCKBUSTERS
(chocolate cupcakes)

2 cups walnut halves
1 cup brown sugar, packed
1/2 cup melted butter
1 cup water
2 cups flour, sifted
1 teaspoon soda
1 teaspoon salt
2/3 cup cocoa
1/2 cup solid butter
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract

Heavily grease 24 muffin cups with butter. Place 4 walnut halves in each cup. Combine brown sugar, melted butter and 2 tablespoons water in pan, cook 1 minute slowly. Place a tablespoonful in each muffin cup. Combine flour with soda, salt and cocoa. Cream butter in mixing bowl; add sugar; cream at high mixer speed until fluffy. At medium speed, blend in eggs and vanilla. At low speed, add previously combined flour et al, alternately with 1 cup water, mixing well at each stage. Fill muffin cups half full. Bake at 350 degrees for 22 minutes until centers spring back when touched lightly. Invert immediately onto rack.

Icing:

2/3 cup sweetened condensed milk
2 tablespoons butter
1 cup semi-sweet chocolate chips

Make icing by combining condensed milk and chocolate chips in the top of a double boiler; cook over boiling water for 10 minutes. Blend in butter. Apply icing to sides of cupcakes while keeping icing over hot water. Makes 24 cupcakes.

Mary Louise Johnson
Bow Bay House
Rubicon Beach

Cheese Cake

Preheat oven to 350°

4 large eggs
4 large packages cream cheese
1 cup sugar
1 Tblspn lemon juice

Graham Cracker Crust

1½ boxes graham crackers - 2 cups
1 cup butter (melted)
4 tablespoons powdered sugar

Mix crumbs with butter to line springform pan.

Line springform pan with graham cracker crumbs (save ¼ cup to sprinkle on top)

filling

Beat eggs together until light. Add sugar and lemon juice and beat again - add cheese and beat thoroughly.

Pour into crust and bake for 20 minutes

Topping

Top cake with a pint of sour cream or plain yoghurt and 4 tbsps powdered sugar.

Sprinkle remaining ¼ cup crumbs on top and bake 10 minutes more. Refrigerate overnight

Patsy Schuchard

Tahoe Lake School, built in 1 day by Robert Montgomery Watson, and friends in 1906. Constable Watson was an early Trailblazer, a very fine gentleman and much admired in the community.

"CHINESE NOODLE COOKIES"

1 lg. pkg. choc. chips
1 sm. pkg. butterscotch chips
1 jar or can unsalted peanuts
2 cans Chinese Chow Mein noodles

Optional: raisins, coconut, etc.

Melt chips in double boiler, when melted add the dry ingredients in a large bowl. Mix well. Drop by spoonfulls onto wax paper on cookie sheets and put in refrig.until hard.

Absolutely delish and so easy.

Randi Shaffer
Tahoma

OH! They almost went into the Lake! Circa 1910, Jim Johnson, Collection

CHOCOLATE APPLESAUCE CAKE

2 c. flour	1 c. sugar
3 Tbs. ground cocoa or chocolate	
1 Tbs. corn starch	½ t. salt
1 t. cinnamon	1 t. allspice
½ t. nutmeg	½ t. cloves
2 t. baking soda - 1 t. in flour and 1 t. in applesauce.	
1½ c. warm applesauce	1 c. raisins
½ c. melted shortening	1 c. chopped nuts

Sift dry ingredients into a large bowl. Add nuts, raisins and applesauce (with baking soda). Mix in melted shortening. Pour into a 9" x 5" oiled loaf pan. Bake at 325° for about 1 hour and 15 minutes.

This is a wonderful moist cake that keeps well, from Mary M. Woodside, Agate Bay.

These are two very easy cookie recipes to whip up quickly for summer weekend guests a la Silver Palate.

COCONUT MACAROONS

1/3 cup unbleached all purpose flour
2-1/2 cups shredded coconut
1/8 teaspoon salt
2/3 cup sweetened condensed milk
1 teaspoon vanilla extract

1. Preheat oven to 350 degrees F. Grease a cookie sheet well.

2. Mix flour, coconut and salt together in a bowl. Pour in condensed milk and vanilla and stir well to make a thick batter.

3. Drop batter by quarter-cupfuls onto the well-greased cookie sheet, allowing an inch of space between cookies. Bake for 20 minutes, or until golden brown. Remove from pan at once and cool on racks. If smaller cookies are desired, reduce amount of batter per coolie and reduce time as a quarter-cupful of batter makes one hefty cookie.

About 1½ dozen macaroons.

Muriel Harris

TOFFEE BARS

½ pound (2 sticks) sweet butter
1 cup light brown sugar
1 egg yolk
2 cups unbleached all purpose flour
1 teaspoon vanilla extract
12 ounces semisweet chocolate chips
1 cup shelled walnuts or pecans, coarsely chopped

1. Preheat oven to 350 degrees F. Grease a 9 x 12 inch baking pan.

2. Cream butter and sugar. Add egg yolk; beat well. These steps can be done in a food processor.

3. Sift in flour, mixing well, then stir in vanilla. Spread batter in the prepared pan. Bake for 25 minutes.

4. Cover cake layer with chocolate chips and return to oven for 3-4 minutes.

5. Remove pan from oven and spread melted chocolate evenly. Sprinkle with nuts. Cool completely in pan before cutting.

About 30 bars.

Muriel Harris

Ethel's Buttermilk Cake

½ cube butter
2 sqs. unsweet chocolate } melt

1½ C flour } sift
1 C sugar } 3 times

1 C buttermilk
1 tsp Baking soda
1 whole egg
1 tsp Vanilla
} Mix all together
Beat 3 minutes

(May add 2 whole egg yolks)

Mix all together.
Bake in two 8" pans - 350° 25-30 min.

Seven Minute Frosting

¼ tsp cream of tartar
2 egg whites
½ tsp Vanilla
} Beat slowly adding sugar and water

1 C sugar
scant 3T water

Beat 7 minutes in double boiler until thick.

Mrs. Bryte Johnson

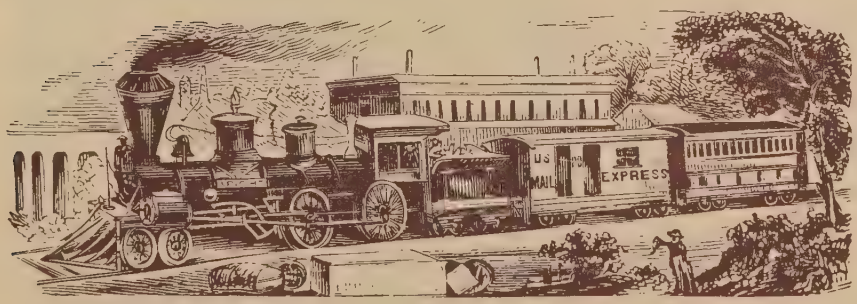
KAHLUA FUDGE BROWNIES

1½ c. sifted all purpose flour
½ t. baking powder ½ t. salt
2/3 c. butter or margarine
3 1 oz. squares unsweetened chocolate
3 large eggs 2 c. sugar
¼ c. Kahlua 3/4 c. chopped walnuts
1 Tbs. Kahlua for tops of bars

Resift flour with baking powder and salt. Melt butter with chocolate over very low heat or over hot water. Beat eggs with sugar until light. Stir in chocolate mixture and ¼ c. Kahlua. Add flour mixture and mix well. Stir in walnuts. Turn into greased 9" square pan, bottom lined with greased parchment or foil. Bake in center of a 350° oven for 30 minutes until top springs back when lightly touched in center and edges begin to pull away from sides. Be careful not to overbake.

Remove from oven and cool in pan. When cool, brush top with 1 Tbs. Kahlua. Let stand until thoroughly cold before cutting into bars. Use sharp knife for cutting into bars about 1" x 2½". Makes 2 dozen.

Ginny Furth, Chinquapin.



1900's- EMERALD BAY CAMPGROUND - a family favorite. Jerry Johnson, Photo

OATMEAL LACE COOKIES

Daisy Schuckardt

½ Cup flour
½ Cup oatmeal
½ Cup sugar
1 stick (¼ lb butter) Melted
2 tspns Caro syrup or Molasses
2 Tspns cream
Vanilla
¼ tspn baking soda
¼ Tspn salt

Melt butter, caro syrup and cream in saucepan, then add remaining ingredients.

Spoon small amounts on a greased cookie sheet and bake at 350° for 8 minutes

Makes 2½-3 dozen cookies

"MY FRIEND'S FAVORITE MERINGUE COOKIES"

1 stiffly-beaten egg white;
1 cup soft brown sugar;
1 cup chopped pecans;

Gently fold brown sugar into beaten egg white.

Gradually mix in chopped pecans.

Drop by teaspoon onto lightly-greased cookie sheet. Bake 40 minutes at 300°.

JIM BELL COLLECTION

Elias Jackson "Lucky" Baldwin and friends

World famous . . Gambler. Entrepreneur. Banker. Builder, and admirer of female attributes.

NANAIMO BARS

½ c. butter or margarine
¼ c. white sugar
1 egg
4 Tbs. cocoa
2 c. graham wafer crumbs
3 Tbs. milk
1 c. coconut
½ c. chopped nuts
¼ c. butter
2 Tbs. Bird Vanilla Custard Powder
2 c. sifted icing sugar (powdered)
4 sq. semi-sweet chocolate
1 Tbs. butter

Combine crumbs, coconut and nuts in large bowl. Mix first 4 ingredients together. Set over boiling water and stir until mixture resembles a custard. Pour custard mixture over crumb mixture in bowl. Blend thoroughly. Spread and press tightly into a 9 x 9" pan.

Cream the ¼ c. butter with the icing sugar, milk and custard powder. Smooth evenly over crum mixture in pan.

Melt chocolate over hot water, add butter and blend well. Pour slowly while spreading chocolate evenly over the icing sugar mixture. Let set. Refrigerate.

Use hot, sharp knife to cut into squares. Should be kept in refrigerator. Can be frozen.

Ben Solomon, President.
Sierra Nevada College, Incline Village, Nevada.

KWH

Prune Cake : 3 layers

1½ cups sugar mixed with ¾ cup oil
stir in 3 beaten eggs
1 cup butter milk to which you have previously added 1 tsp. baking soda
Sift : 2 cups flour, 1 tsp. each : baking powder, Allspice, cinnamon, cloves, nutmeg
stir in : 1 cup chopped pitted cooked prunes - some juice
Vanilla

Bake at 350° for 35 minutes

Frosting : Beat :
2½ cups powdered sugar
1 cube butter
1 egg "thrown in"
Vanilla

Kathryn A. Wheeler

POPPY SEED CAKE

½ lb. butter
1½ c. sugar
1 3/4 c. flour
2 oz. poppy seed
8 oz. sour cream
4 eggs, separated
1 t. baking soda
2 t. vanilla

Cream butter and sugar until light and fluffy. Mix egg yolks with poppy seeds and add to creamed mixture. Stir baking soda into sour cream and add along with sifted flour and vanilla. Fold in stiffy beaten egg whites.

Pour into greased Bundt pan. Bake in pre-heated oven of 350°, for 50 mins. Cool 10 mins. in pan. Remove to cake plate and drizzle with Orange Glaze if desired.

Orange Glaze: Combine ½ cup each sugar and orange juice. Simmer 5 mins. stirring slowly, to make a light syrup. Enough for one cake.

Carol Gwerder
Walnut Grove

1933 - Cal-Neva

JERRY JOHNSON COLLECTION

Desserts

Tahoe Yacht Club Regatta, Chambers Lodge, 1939
Start of Bang & Go Back Race; Commodore Randolph C. Walker in RanJac II in foreground serving as poleboat.

BAKED BANANAS

6 ripe bananas (Those with spots on skin)
Butter
Brown sugar
Lemon juice
Sherry

Peel one strip of skin off each banana and lay skinless side up in baking pan. Spread skin open on both sides of bananas. Dot with pieces of butter and brown sugar, sprinkle with lemon juice. Pour some Sherry over bananas; then pour 3/4 c. sherry around bananas. Bake at 350°, covered, one hour or until bananas are translucent. Serve with whipped cream.

Submitted by Randy & Mardy Walker.

Tahoe Power Boat Club

EDWIN LETTS OLIVER, COMMODORE
GEO. A. NEWHALL, 1ST VICE COMMODORE
MRS ELSIE BROUGHER, 2ND VICE COMMODORE
SIDNEY HELLMAN EHRMAN, SECT.-TREAS.

July 8, 1928

To the Members: *Tahoe Tavern, Calif.*

At a meeting of the club officers with the regatta committee and regatta officials held July 6th the following proceedings were approved:

The regatta committee reported the results of the Fourth of July races as follows:

First race--Free for all, to determine the fastest boat on Lake Tahoe for season 1928, prize to winner only
Won by Brooks Walker, "Psyche" (hydroplane 220 h.p.) Time: 12 minutes and 35 seconds

Second---Garwood exhibition race, (run at 1750 revolutions:)
1st prize William R. Ray, "June Bug." 2d prize Charles Kendrick, "Navajo."
3d prize J. P. Obexer, "Baby Gar."

Third---Stephens Handicap:
1st prize Spencer Grant, "Blanche G." 2d prize J. Carroll Skinner, "Florence M."

Fourth---Outboard motors, (race not finished by reason of rough water.)

Fifth---Free for all handicap:
1st prize Charles Kendrick, "Navajo," handicap. 2d prize Miss Ehrman, "Cherokee," scratch.

Sixth---Bang-and-go-back race:
1st prize Harry McGee. 2d prize Miss Esther Ehrman. 3d prize Brooks Walker.

NOTE: The bang-and-go-back race is intended to eliminate the usual difficulties incident to the starting and timing in the handicap. It gives all boats an absolute equality, provided every boat runs at full speed from start to finish. The deciding factor is largly in the turn. Any idling is not only contrary to good sportmanship but will also result in disqualification.

COMING RACES:

The races set for July 8th were canceled because of too closely following the July 4th events.

The races scheduled for Brockway are to be held off Tavern pier on July 15th as follows:

First race—Outboard motors. Second race—Garwood 1928 Championship, Obexter Cup.
Third race—Cruisers, Free for all. Fourth race—Bang-and-go-back.

The races to be held at McKinney's, July ~~25th~~ 22 are as follows: First race—Outboard motors.

Second race—Stephens 1928 Championship, for special Stephens Cup presented by Stephens Bros.
(Open to all Stephens boats on the Lake.)
Third race—Garwoods. Fourth race—Bang-and-go-back.

Program for final regatta to be announced later.

Please send at once on enclosed card your entries for the races on July 15th and 22d.

CHARLES E. TOWNSEND
Secretary-Treasurer.

Coffee Toffee Pie

½ pkg (10 oz.) pie crust mix
¼ C brown sugar
¾ C chopped walnuts
1 sq. unsweetened chocolate grated
1 t vanilla

Mix all – press lightly in 9" pie pan
Bake at 375° for 15 mins.

Filling
½ C Butter
¾ C sugar
2 t instant coffee
1 sq. unsweetened chocolate melted & cooled
2 eggs

Cream butter & gradually add sugar – blend in choc. and coffee. Add egg beat 4-5 min. Add second egg beat 4-5 min – Refrig overnite

Topping
1 C heavy cream
1 T instant coffee
¼ C powdered sugar
Choc curls

Combine all ingred except choc in large bowl. Cover & refrigerate 1 hour. Beat and decorate pie. Garnish w/choc curls. Refrigerate at least 2 hours.

Takes time --- well worth it!

" Dick and Donna Wallrich
Whirlwind"

Cream Cheese Dip for *Apples Slices

1 8oz. cream cheese
Sm. can crushed pineapple and some juice

1 T. curry powder
cashew nuts
sunflower seeds
sesame seeds
coconut (opt.)

Combine above ingredients.

* Golden Delicious apples don't turn brown!

Corinne Hkdrick

C
M H

Tahoe Shortcut Mud Pie

1 store bought chocolate piecrust
(or make your own from
crushed oreos or hydrox.)
1 ½ gal. ice cream of your choice.
(coffee, choc., mint chip etc.)

frosting: combine
- 1 bag 6oz. choc. chips
- ⅓ c. warm milk
- ½ stick soft butter

Soften ice cream and mound it in pie crust - it will be high. Put in freezer to harden. Spread frosting all over and return to freezer. This is made quickly and eaten quickly!

Corinne Hedrick

C M H

GRASSHOPPER PIE

1¼ cups very fine chocolate-wafer crumbs
¼ cup butter, melted

FILLING

24 large marshmallows
1/2 cup milk
1/3 cup green crème de menthe
1/4 cup crème de cacao
1 cup heavy cream, whipped

1. In large bowl, combine 1¼ cups chocolate-wafer crumbs and ¼ cup melted butter; mix until crumbs hold together when pressed.

2. Turn into an 8-inch pie plate, press evenly to side and bottom. Refrigerate.

3. Make filling: In top of double boiler, over hot water, melt marshmallows with milk. Stir to mix well; place in bowl of ice to cool quickly. To cooled mixture, add crème de menthe and crème de cacao; mix well.

With rubber scraper, gently fold whipped cream into mixture to combine thoroughly.

4. Pour into pie shell. Sprinkle center of pie with remaining crumbs. Freeze several hours, or until firm.

Makes 8 servings. Mia's favorite.

Trail riders stop for refreshments at Inspiration Point Resort, 1930

Jim Johnson ~ Collection.

GRAND BALLROOM, TAHOE TAVERN. Circa 1929, Jim Johnson photo.

DOBOSCHTORTE

Butter and flour the removable bottoms of three 8½" round cake pans.

Cake ingredients:

12 small or 11 large eggs, separated
2 1/3 c. powdered sugar, pressed through strainer
5 heaping Tbs. unbleached flour
2 t. vanilla

Beat egg whites until stiff. In a large bowl beat egg yolks well or until light in color. Slowly add powdered sugar. Gently fold in flour. Add vanilla. Fold in egg whites.

Heap about 3 or 4 Tbs. of cake batter onto the 8½" flat round pan. Tilt to spread and even the batter with the back of a spoon to within a quarter of an inch from the edge. If batter spreads over the edge it is difficult to remove from the pan.

Bake 3 pans of batter at a time for approximately 8 minutes in a 350° oven. The layers should be soft, slightly colored and of lady-finger consistency.

Romove cakes from pan with spatula immediately after removing from the oven. As layers harden on pans they are more difficult to remove. Wash cake pan bottoms be-before repeating. Again, butter and flour each pan.

This makes approximately 12 layers. Serves 12.

ICING:

6 oz. unsweetened chocolate
1 c. half and half (½ pint)
3 c. miniature marshmellows
7½ c. powdered sugar
3/4 to 1 c. butter (1½ to 2 cubes) room temperature.

Melt chocolate in top of a large double boiler. When almost melted, add marshmellows and stir frequently until they are melted into chocolate. Remove top from heat.

With an electric beater, add about ⅓ of the powdered sugar, about 1/3 of the butter cut into smaller cubes and about ⅓ of the half and half to the chocolate-marshmellow mixture. Repeat, adding these three ingredients alternately, beating until the butter is melted into the mixture and ending with the addition of the half and half.

Place 4 or 5 3" wide strips of waxed paper around the outer 3 or 4 " of a cake plate.

Spread icing thinly on the 1st. cake layer and place on cake plate and on waxed paper strips so that they may be easily removed after cake is frosted. Spread icing thinly on the 2nd. cake layer and place it on top of the 1st. layer. Repeat until all layers are placed. Spread remaining icing more thickly around sides and top. Remove waxed paper.

May be made a day ahead. Very rich!

Mrs. Daniel Volkmann, Jr.

Ice cutting in the Sierra's - big business, supplying refrigeration need from Carson City to San Francisco from 1859. Circa 1920, Jim Bell photo Courtesy Gatekeepers Cabin Museum, Tahoe City.

ICE CREAM DELIGHT!

Use 10" spring mold.
Mix 1 box chocolate wafers, crushed with ½ c. melted, unsalted butter. Press into spring mold, bake 5 mins. at 450°. (Pre-heat oven)

Soften and swirl together 1 quart each Dreyer's Vanilla and Dreyer's Coffee Ice Cream. Crush 10 old style Heath Bars and add to ice cream.

Pour ice cream mixture into crust and freeze. Serve with Hot Fudge Sauce. . .this is definitely not Nouvelle Cuisine!

Mrs. William F. Cronk

Jerry Johnson, Collection.

Fun "N Games in the Fabulous 40's at Brockway! 1942

Lime Pie

1 Cup sweetened Condensed Milk
1/3 Cup fresh lime juice
3 egg yolks

Mix milk and juice and add beaten egg yolks. Beat egg whites until stiff and fold into above mixture. Pour into pre-baked pie crust and bake in 250° oven for 20 minutes. Cool and refrigerate.

To serve - top with a mixture of Real Cream Topping flavored with sherry. Sprinkle cinnamon over topping. Delicious!! Izy Lathrop

S. S. Tahoe taking on passengers at Tahoe Vista, Circa 1910.

PUMPKIN PIE, a Vintage Tahoe Favorite.

1 large can pumpkin
2½ c. milk
1¼ c. cream
2½ c. sugar
8 eggs
2 t. vanilla
1/3 t. all-spice
1 t. cinnamon
1½ t. salt

Heat milk and cream, do not boil. Beat eggs and sugar thoroughly then add hot mixture. Add pumpkin and spices. Line 2 pie tins with favorite pastry, pour in pumpkin mixture. Pre-heat oven to 425°. Bake in hot oven for 10 minutes then bake slowly at reduced temperature of 350° approximately 50 minutes until knife comes out clean.

This lovely velvety pie recipe comes from Dr. and Mrs. Cyril Owens, summer residents for well over 50 years.

Miniature Pecan Pies with Dates

1 cup butter, softened
6 ounces cream cheese, softened
2 cups flour

½ cup butter, softened
1 cup sugar
1 egg, lightly beaten
1½ cups chopped pecans
1 cup chopped dates
1 tablespoon vanilla extract

Preheat oven to 350 degrees.

In a large bowl, combine the 1 cup butter, cream cheese and flour. Mix until well-blended. This can be done in a food processor. Divide the dough into 4 equal parts, then separate each part into 12 balls, all the same size. Place the balls in the 2-inch sections of 4 un-greased, miniature muffin tins. Using your thumb and forefinger, press each ball into its cup, working the dough evenly up the sides to the rim.

Cream the remaining ½ cup butter with the sugar. Add the rest of the ingredients and mix well. Divide among the unbaked shells, filling each completely.

Bake until golden brown, about 30-40 minutes. Cool on racks before removing the tarts from their tins. When serving, sprinkle with powdered sugar. They will keep several days before serving or may be frozen. Yield 48 tarts.

Muriel Harris

- 1930's

JOE & MARIE HENRY SKATING IN THE CENTER

SNOW ICE CREAM by Robin Orr, Columnist for the Oakland Tribune. Pour sugar and cream over a large serving of freshly fallen snow, flavor with vanilla and stir; eat immediately.

Florence Vernon, daughter of Ethel and Clarence W. "Bill" Vernon first made snow ice cream for me when I was 5 years old. I was visiting Tahoe with my family during one of those rare years when the Tahoe Tavern was open during the winter season.

I shall always remember my ride in a horse drawn sleigh, at it pulled away from the Tavern's grand front entrance and my first taste of snow ice cream during that visit to the Vernon's home in Tahoe City.

MOTHER'S PEACH CRISP

2 cups fresh peaches (or other fruit)
¼ cup soft butter
1 3/4 cup sugar
1 cup flour
1 tsp baking powder
½ tsp salt
½ cup milk
1 Tb cornstarch
¼ tsp ground nutmeg
1 cup boiling water

Place peach slices (can be unpeeled) into 8x12 pan. Cream butter and 3/4 cup sugar. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk. Spoon this mixture over the fruit. Sift 1 cup sugar, cornstarch and nutmeg and sprinkle evenly over batter. Pour the hot water over top of mixture. Bake at 350 degrees for 60 minutes. The top will have a light crust appearance similar to a glazed donut. Best served with sweet whipped cream or vanilla ice cream.

Mandy Haas

Russian Walnut Torte

2 2/3 CUPS CHOPPED WALNUTS
1/3 CUP FINE DRY BREAD CRUMBS
2 TABLESPOONS FLOUR
7 EGGS, SEPATATED
1 TABLESPOON LEMON JUICE
1 CUP SUGAR
1 TEASPOON GRATED LEMON PEEL
1 TABLESPOON RUM

RUM CREAM FILLING
MOCHA BUTTER CREAM

GREASE 3 NINE INCH CAKE PANS; LINE BOTTOMS WITH WAXED PAPER, GREASE AGAIN, THEN FLOUR LIGHTLY.
WHIRL NUTS IN BLENDER UNTIL CONSISTENCY OF FINE DRY BREAD CRUMBS. RESERVE 1 1/3 CUPS; MIX REMAINING 1 CUP GROUND NUTS WITH BREAD CRUMBS AND FLOUR.
BEAT EGG WHITES IN LARGE BOWL UNTIL FROTHY, ADD LEMON JUICE, AND CONTINUE UNTIL MIXTURE HOLDS SOFT, DISTINCTIVE PEAKS. GRADUALLY ADD 1/2 CUP OF SUGAR, BEATING UNTIL STIFF. THEN FOLD IN 1 CUP OF THE RESERVED 1 1/3 CUPS OF GROUND NUTS.
IN ANOTHER BOWL, BEAT EGG YOLKS UNTIL LIGHT THEN GRADUALLY BEAT IN REMAINING 1/2 CUP OF SUGAR, BEATING UNTIL THICK AND LEMON COLORED.BLEND IN GROUND NUT AND BREAD CRUMB MIXTURE, GRATED LEMON PEEL, AND RUM.
BLEND ABOUT 1/4 OF THE EGG WHITE MIXTURE INTO THE EGG YOLK MIXTURE. GENTLY FOLD THIS MIXTURE INTO THE REMAINING WHITE MIXTURE. DIVIDE EVENLY INTO THE THREE PREPARED PANS.
BAKE IN 350 DEGREE OVEN FOR 30 MINUTES.LET COOL IN PANS FOR THREE MINUTES, THEN REMOVE AND COOL ON COOLING RACKS.PEEL OFF PAPER.
TO ASSEMBLE: SPREAD BOTTOM LAYER WITH HALF THE CREAM FILLING, THEN MIDDLE LAYER WITH THE OTHER HALF. TOP WITH THIRD LAYER. FROST ENTIRE CAKE WITH MOCHA BUTTER CREAM, THEN COAT SIDES WITH REMAINING 1/3 CUP OF GROUND NUTS.

RUM CREAM FILLING:
SOFTEN 1 TEASPOON UNFLAVORED GELATIN IN 1 1/2 TABLESPOONS COLD WATER; PLACE OVER HOT WATER AND STIR UNTIL COMPLETELY DISSOLVED.IN A CHILLED BOWL WHIP 1 CUP HEAVY CREAM UNTIL IT BEGINS TO THICKEN. BEAT IN 1/4 CUP SIFTED POWDERED SUGAR; CONTINUE BEATING WHILE ADDING 2 TABLESPOONS LIGHT RUM AND GELATIN MIXTURE. BEAT UNTIL STIFF.

MOCHA BUTTER CREAM:
STIR 1 1/2 TEASPOONS VANILLA INTO 2 TEASPOONS INSTANT COFFEE POWDER; BLEND INTO 3/4 CUPS SOFT BUTTER , THEN GRADUALLY BEAT IN 2 CUPS SIFTED POWDERED SUGAR AND 2 TABLESPOONS HEAVY CREAM UNTIL SMOOTH.

Mickey Gregory

VERY BERRY SURPRISE

(or Berries Shorezone off)

2 8oz. pkgs. Philadelphia Cream Cheese
1 pint sour cream
3/4 c, light brown sugar
Additional brown sugar
1 t. vanilla

Strawberries
Raspberries
Ollalie or others

Allow cream cheese to stand at room temperature for 1 hour before preparing dessert.

Whole or sliced berries may be used. Approx. 4 baskets of strawberries or 6 baskets of raspberries or a mixture of assorted berries.

Wash berries, drain well, remove stems and allow to sit on paper towels for about 5 minutes.

4 hours before serving place berries in a 7½" x 12" flat pyrex baking dish or a shallow over-proof glass or ceramic oven-proof dish.

Even off berries to within ⅛" to ½" from the top of the sides of the dish.

Topping:

Place softened cream cheese in a bowl and beat well with electric beaters until very soft. Slowly add sour cream, beating constantly. Add brown sugar and vanilla. Beat well until very smooth.

Spread over top of berries and refrigerate for at least 2 hours.

Remove from refrigerator and sprinkle extra brown sugar over top - thickly until almost no white shows. Pat the sugar down gently by hand, adding more if needed to cover all the white.

Put on middle rack in oven under broiler with the oven door open. Watch constantly as sugar will bubble and start to melt. Turn dish to allow sugar to brown evenly but do not allow sugar to BURN OR CATCH ON FIRE.

Refrigerate until serving time. Serves 12.

Mrs. Daniel (Marvin) Volkmann, Jr.

POWER BOAT REGATTA

JULY SEVENTH

1940

AUSPICES OF THE

TAHOE YACHT CLUB

LAKE TAHOE, CALIFORNIA

TAHOE TAVERN COURSE

62.

EVENTS

10:00 A.M. Stephens (3 laps) . . . . . Class IV
10:20 A.M. Stock Runabouts, 100 HP or less . . . . Class V
10:35 A.M. Stock Runabouts, up to 25 ft., 165 HP or less . Class V
10:50 A.M. Stock Runabouts, 25 ft. and over, 225 HP or less . Class III
11:10 A.M. Free-For-All (5 Laps) . . . . . Class I
11:30 A.M. Racing Runabouts . . . . . Class II
(Displacement Hulls—300 HP or less)
11:55 A.M. Bang-and-go-back . . . . Open for All Classes
(2 Minutes Out and 6 Seconds less for Return)
12:30 P.M. Relay, One Lap per Boat . . . Open for All Classes
12:45 P.M. Handicap, (3 laps)
1:15 P.M. Special Races

Trophies on display at Tahoe Tavern before Regatta, and will be presented immediately after the Regatta by the Commodore.

GENERAL RULES

Life Preservers must be WORN by all persons riding in boats during races.
Racing Numbers must be attached to all racing boats.
Two persons must ride in all racing boats.
Position of boats to be selected by lot.
Superchargers are not permitted on boats of any class except the Championship Class.
WHITE FLAG dropped for start of race.
CHECKERED FLAG dropped for finish.
YELLOW FLAG dropped for call-back.
First boat to finish a race wins unless disqualified, in which case the second boat is declared the winner.
Start of Races: All boats line up on pole boat on the left and approach starting line at same speed as pole boat. A clock will be used for starting the races.

DISQUALIFICATION

Boats may be disqualified for:

Crossing ahead of the White Flag.
Fouling mark or passing wrong side of mark or float, or steering a shorter course.
Fouling another boat by crowding on turns or straightaway.
A boat passing another must leave ample clearance to avoid throwing the boat passed off its course by wash of wake and must not get in course of boat passed until at least one boat length of clear water ahead. This rule will be strictly enforced.
Any act in opinion of Judges to be unsportsmanlike.

INJURY AND DAMAGE

Entrants and participants assume all risk of injury and damage to persons or property in connection with any and all races, whether caused by negligence or otherwise.

Contestants' Racing Classification

Racing Number				
	CLASS I—CHAMPIONSHIP			
1	R. Stanley Dollar, Jr.	*"Baby Skipalong"*	Displacement	250 HP.
3	Henry J. Kaiser, Sr.	*"Hornett II"*	Hydroplane	600 HP.
8	R. Stanley Dollar, Jr.	*"Mercury"*	Hydroplane	600 HP.
60	C. B. Hanson	*"Spirits of Reno"*	Hydroplane	200 HP.
62	Louis J. Fageol	*"So Long II"*	Hydroplane	500 HP.
	CLASS II—300 HP. DISPLACEMENT			
10	Mrs. Elizabeth H. Metcalf	*"Tecelote"*	Gar Wood	300 HP.
11	Mrs. Claude Lazard	*"Cherokee"*	Bear Cat	250 HP.
15	Mrs. Ruth Shainwald	*"Away-She-Goes III"*	Gar Wood	300 HP.
20	George Pope		Sea Lyon	250 HP.
22	Henry J. Kaiser, Sr.	*"Lemme Go First"*	Gar Wood	300 HP.
24	Edwin Letts Oliver, Sr.	*"Hey There IV"*	Gar Wood	300 HP.
26	Randolph C. Walker	*"Ranjac III"*	Gar Wood	300 HP.
41	Frank E. Buck		Gar Wood	300 HP.
74	Dave Chambers	*"Captain Kidd"*	Gar Wood	300 HP.
75	J. P. Obexer	*"Miss Tahoe"*	Gar Wood	300 HP.
77	Frank W. Fuller, Jr.	*"Water Wagon"*	Chris Craft	275 HP.
	CLASS III—225 HP. DISPLACEMENT			
6	Brooks Walker	*"Sargent"*	Gar Wood	200 HP.
18	Leon Roos	*"Whoopee"*	Chris Craft	225 HP.
21	Charles Kendrick, Sr.	*"Navajo"*	Gar Wood	200 HP.
29	C. D. Woods	*"Kay Vee"*	Gar Wood	200 HP.
30	T. E. Anderson	*"T. E. A."*	Hacker	200 HP.
31	Walter Heller	*"Sioux"*	Bear Cat	200 HP.
39	Chas. E. Townsend	*"Kanigo Too"*	Chris Craft	225 HP.
43	B. Charles Ehrman	*"Jaqueline"*	Dodge	200 HP.
72	Martha N. King	*"Tamarack"*	Gar Wood	200 HP.
	CLASS IV—100 HP. DISPLACEMENT (Limited to Stephens)			
37	Mrs. Gustav Knecht	*"Margus III"*	Stephens	100 HP.
38	J. Carroll Skinner	*"Florence M."*	Stephens	100 HP.
40	Gordon Lacy	*"Constance II"*	Stephens	100 HP.
	CLASS V—UP TO 165 HP. DISPLACEMENT			
16	Carl Bechdolt, Jr.	*"Elsie B II"*	Chris Craft	95 HP.
36	Spencer Grant	*Blanche G. II"*	Chris Craft	135 HP.
44	Henry J. Kaiser, Jr.	*"Jr. III"*	Gar Wood	150 HP.
47	Pierce Milton	*"Skip It"*	Gar Wood	75 HP.
48	Alan Lisser		Chris Craft	95 HP.
71	Wm. S. Towne	*"Wheezealong"*	Gar Wood	150 HP.
73	Hall C. Ross	*"Guth-a-win-ga II"*	Chris Craft	160 HP.
76	Earl O. Schnetz	*"Mary Elizabeth II"*	Gar Wood	150 HP.
	CRUISER CLASS			
51	Arthur K. Bourne	*"Reverie"*	Luders	200 HP.
54	Chas. W. Merrill	*"Pronto II"*		300 HP.
55	Maxwell C. Milton	*"Skipalong"*		175 HP.
57	Mrs. Lora J. Knight	*"Valkyrie"*		180 HP.
58	R. Stanley Dollar, Sr.	*"Chipmonk"*		100 HP.

ADDED RACING ENTRIES

COMMODORE
RANDOLPH C. WALKER

VICE COMMODORE
GUSTAV KNECHT

REAR COMMODORE
CLARENCE ODDIE

SECRETARY AND TREASURER
GORDON LACY

PORT CAPTAIN
FRANK FULLER, JR.

REGATTA COMMITTEE
STANLEY DOLLAR, JR., Chairman
MARTHA JANE KNECHT
MRS. J. CARROLL SKINNER
MARTHA KING
WM. S. TOWNE
HENRY J. KAISER, SR.
SPENCER GRANT, JR.
JOHN METCALF
LAWRENCE METCALF

OFFICIAL REFEREES
BROOKS WALKER
EDWIN LETTS OLIVER, SR.
LEON ROOS

OFFICIAL STARTER
DAVE CHAMBERS

W. B. JORDAN
ASSISTANT SECRETARY
2900 Glascock Street
OAKLAND, CALIFORNIA

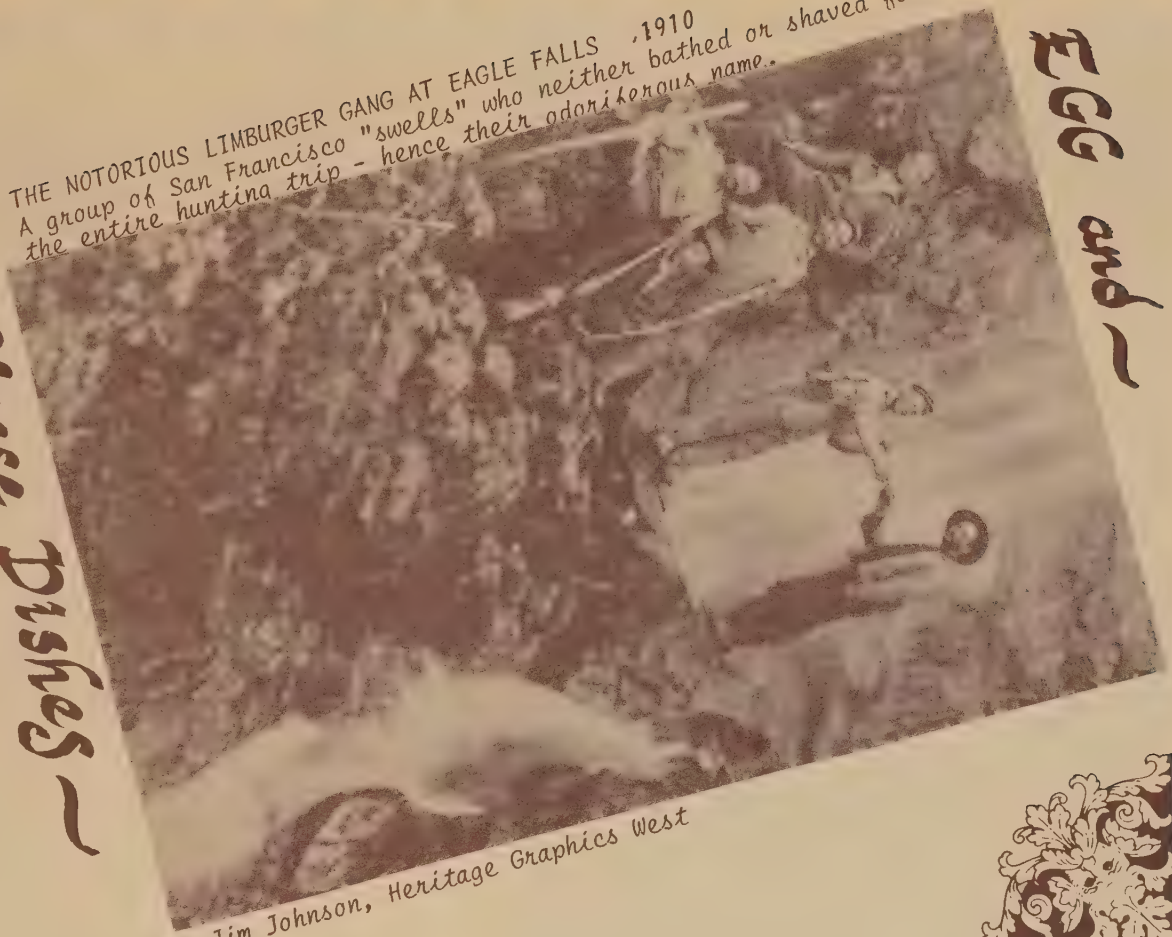
COURTESY: BOB & CAROL HAM

PHOTO ~ JIM JOHNSON / HERITAGE GRAPHICS

"Climb the mountains and get their good tidings. Nature's peace will flow into you. The winds will blow their freshness, the storms their energy into you while cares will drop off like autumn leaves ..." JOHN MUIR

Egg and —

Cheese Dishes —



THE NOTORIOUS LIMBURGER GANG AT EAGLE FALLS - 1910
A group of San Francisco "swells" who neither bathed or shaved for the entire hunting trip - hence their odoriferous name.

Jim Johnson, Heritage Graphics West

PACIFIC LEGAL FOUNDATION

Ronald A. Zumbrun
President

SWISS FONDUE RECIPE

The following cheese fondue recipe has been a favorite of my family since their early roots in Switzerland. Over the years we have felt that this simple presentation is the most enjoyable. While the proportions are not critical, the mechanics of preparing the cheese must be followed explicitly.

1 pound Swiss cheese cut lengthwise into 1/2" slices
1-1/4 cup sauterne wine
3 T. sherry wine
1/3 cup flour
1 large garlic clove
Pinch of black pepper
1 loaf sour dough bread cut into 1" cubes with crust on one side

Place cheese into a paper bag with flour and shake until each slice is covered with flour. Leave excess flour in bag. After cheese is prepared, rub inside of chafing dish with large clove of garlic and add sauterne. Heat sauterne over medium heat until bubbles start to appear. DO NOT ALLOW THE WINE OR THE CHEESE TO REACH A BOIL AT ANY TIME.

Begin placing slices of cheese in the sauterne a few at a time. Stir clockwise and do not stop stirring until the fondue is completely ready to serve. As the cheese starts to melt, add additional cheese. The stirring should be at a moderate steady pace, not slow and not fast. When all the cheese is fully melted, add three tablespoons of sherry wine and continue stirring. Next add a pinch of pepper and the fondue is ready to serve. Keep warm over low flame. Spear bread cube with fondue fork and dip into fondue. It is clear from Swiss history and tradition that whoever drops their bread into the cheese will soon be pregnant. So be careful! Serves 2-4.

Ronald A Zumbrun

Dear Lani:

Enclosed is the Zumbrun family recipe for cheese fondue which has been passed on through generations. I hope this will help you with your fund raising for the Tahoe Shorezone Representation.

Best regards,

Ron

555 Capitol Mall, Suite 350 Sacramento California 95814 (916) 444 0154

JIM JOHNSON~COLLECTION

The Pierce-Arrow Stage, proudly driven by George Colwell, 1914
Purchased by the Rubicon Hotel to take guests to the Springs.

SWISS PUFF

With a rotary mixer beat 4 eggs until blended. Gradually add 4 Tbs. all-purpose flour, beating until smooth. Stir in 1 c. milk, 1 c. shredded Swiss cheese, 1 Tbs. melted butter, ¼ t. each salt and pepper, and 2 T. chopped chives; beat until blended. Pour into a buttered 9" pie pan.

Bake in a 425° oven 25 minutes or until edges are puffy and brown and center appears set when pan is gently shaken. Serve immediately: puff settles as it cools. Cut in wedges to serve.

This is a quick and easy brunch, lunch or supper dish. Good with little smoked sausages, fresh fruit or berries.

Virginia Hammond Snow

Honeymoon Cottage

MEEKS BAY • LAKE TAHOE • CALIFORNIA

EGG IN A BASKET
(Serves Four)

A delightful breakfast substitute for the all-too-common scrambled or fried egg dishes - novel and most tasty.

Ingredients and Utensils

4 slices normal sandwich bread - white or whole wheat
4 eggs
1 partial cube butter or margarine
salt and pepper to taste
1 small mouth wine glass or cookie cutter 1½-2" dia.
1 toaster
1-2 frying pans to hold 4 slices of bread lying flat

To Prepare:

Toast lightly both sides 4 slices of bread
Using wine glass or cutter cut 1½-2" hole out of center of each slice
Save the 4 round cookie cut-outs
Generously butter all 4 slices & 4 cut-outs
Lightly butter frying pan/s
Place 4 slices buttered toast in fry pans - low heat
Drop yolk & white of one egg into hole in each piece of toast - it need not fit neatly into hole - let white run out onto toast if it wishes
With burner still at "low" cover each pan watching to see eggs do not over cook (usually 2-3 minutes) - sunnyside up or over easy to your taste
Serve on warm plate
Serve cookie cut-out on same plate with dollop of marmalade, etc.

Mrs. L.S. Shurtleff

Carol Ham

Easy Egg & Spinach Brunch Dish

2 16 oz. cans of spinach
2 cans cream of mushroom soup
8 hard boiled eggs
salt, pepper, curry powder
mayonaise
1 Cup grated cheddar cheese

Cut eggs in half and remove yolks. Devil eggs using mayonaise, salt, pepper to taste & ½ tsp. curry powder.

Press liquid out of spinach & spread evenly in 9 x 13 pyrex dish.

Set the egg halves on top of the spinach evenly & cover with the cream of mushroom soup.

Sprinkle cheese over top.

Bake at 350° until bubbly.

Tahoe Tavern
1936
The Showplace of the Sierras

Bob and I met on a blind date the summer of 1952 at the Tahoe Tavern. Bob was working for Bud Scott, running the Union Oil Station at Cal Neva. I was working as a waitress in the Tahoe Tavern dining room with my Tri Delta sorority sisters from Minnesota. We met June 17th & were married December 27th. That Tahoe summer romance has lasted 35 years.

Carol & Bob Ham

GIFTS FROM THE SEA

Crabmeat Delight

2 Tbs. butter
2 Tbs. flour
2 cups cream
1/4 cup Swiss cheese - grated
1/4 cup Parmesan cheese
1/2 cup butter
salt & pepper

Make white sauce of the first 3 ingredients. Add cheese. Stir until melted. Add remaining butter, BEAT HARD. Season with salt and pepper.

Arrange crab in a shallow buttered casserole. Pour sauce over crab. Place in moderately hot broiler until brown.

Serve over wild and white rice combination. (May be purchased at most stores

Kaye Steele

Scallops Hangtown Fry

3/4 lb. fresh scallops (if large cut in two.)
1 Tbs. minced onion
2 Tbs butter (or 3 in large skillet
5 or 6 slices bacon (fried crisp & crumbled)
4 or 5 eggs - beaten
(add milk or water as for an omelet.)
3 good shakes of Tabasco (this enhances seafood)
salt to taste

Prepare bacon first & retain 1 Tbs bacon drippings, add butter. Add scallops, onion & Tabasco. Saute until slightly brown. Add eggs with milk or water - over low heat keep the edges loosened with a spatula (as preparing an omelet). When almost cooked add bacon bits sprinkled over the top. Cover until eggs are done to your taste

Serve with tartar sauce.

1 cup mayonaise
1/2 small dill pickle chopped
1 tsp minced onion.

Serves 2 or 3 people

Kaye Steele

Grist Oyster Stew

1 jar (or more if desired) oysters
2 T. flour
1½ tsp salt
⅛ tsp pepper
2 T. water
3 T butter

} Blend

Stir the above into oysters and their liquor

Simmer oysters over low heat until the edges curl. Then pour in 1 quart of scalded milk Stir.

Remove from heat and let stand 15 min.

Sometimes I add 5 crackers crumbled if the stew is not thick enough

Kaye Steele

PASTA PESCATORE

(PASTA FISHERMAN'S STYLE)

PHYLLIS MATTEO

1 LB LINGUINE
1 LB LARGE PRAWNS PEELED / DEVAINED
1 LB SMALL SCALLOPS
1 LB SQUID (CLEANED) 1" SLICES
2 MED. CAN TOMATO SAUCE
1/4 LB MUSHROOMS (CHOPPED)
1/2 SMALL ONION
1/4 TSP BLENDED ITALIAN HERBS / SPICES
2 CLOVES GARLIC (SMASHED)
1/2 CUP FRESH PARSLEY
1/4 LEMON (JUICE)
1/4 CUP WHITE WINE
1/4 CUBE BUTTER
3 TBLS OLIVE OIL
1/2 CUP BLENDED PARMESAN / ROMANO CHEESE
SALT / PEPPER TO TASTE.
1/4 TSP RED CHILI PEPPER (IF DESIRED SPICEY)

SAUTE, ONIONS, GARLIC in OLIVE OIL, BUTTER, ITALIAN HERBS & SPICES, ADD TOMATO SAUCE, LEMON JUICE, WHITE WINE, CHILI PEPPER, COOK DOWN. 30 MIN. LOW HEAT. SALT AND PEPPER TO TASTE.

COOK LINGUINE PER INSTRUCTIONS ON BOX (TRY RONZONI)

NOW PLACE PRAWNS, SCALLOPS, SQUID & MUSHROOM INTO THE SAUCE AND COOK TILL YOU CAN PUCH A FORK THROUGH A PIECE OF SQUID ABOUT 4 MIN.

DRAIN PASTA, POUR SAUCE OVER, MIX WITH CHEESE AND FRESH PARSLEY AND SERVE.

MACKINAW — MATESSO

SMOKIE — BAKED.

1 4" LB MACKINAW TROUT
1/2 CUBE BUTTER
1/4 CUP OLIVE OIL
1/2 LEMON (JUICE)
1 CHALLOT (chopped FINE)
1/2 CUP PARSLEY (Chopped FINE)
2 GARLIC CLOVES (Chopped FINE)
1 TSP FRESH ROSEMARY (chopped FINE)
SALT / PEPPER TO TASTE.

SAUCE

WARM AND BLEND THESE INGREDIENTS ONLY DO NOT SEPARATE BUTTER.

CLEAN FISH AND REMOVE FINS, CUT LARGE SLOTS (AS SHOWN) ABOUT 2" APART ON BOTH SIDES OF FISHES BACK. PLACE ON FOIL 4" TO 5" WIDE AND AS LONG AS FISH. SALT / PEPPER INSIDE AND OUT. THEN STAND STRAIGHT UP. AND PLACE IN WEBER KETTLE TO COOK, POUR SOME SAUCE OVER AND INTO SLOTS. COVER AND OPEN ALL VENTS IN B·B·Q. POUR A LITTLE SAUCE OVER BACK ABOUT EVERY 5 MIN UNTIL DONE. USE A TABLE KNIFE ALONG SPINE TO CHECK, IF FLESH PULLS AWAY FROM SPINE, YOUR DONE, REMOVE, POUR ON REMAINING SAUCE, DECORATE ON LARGE PLATTER AND SERVE.

R. MATESSO

S. S. Tahoe

SEPT. 12, '05

****

MENU

Oyster Cocktail
Boullion en Tasse
Oysters in Crumbs, Tartar Sauce
Sliced Cucumbers
Fried Chicken a la Maryland
Green Peas Mashed Potatoes
Roman Punch
Royal Mountain Quail on Toast—Sauce
Asparagus, Hollandaise
Crab Salad
Vanilla Ice Cream Assorted Cake
Nuts Fruit
Cafe Noir

COURTESY - LOUIS & MIRIAM BIRD
GATEKEEPERS CABIN MUSEUM
TAHOE CITY

Louis and Miriam Biro
P. O. Box 1291
Tahoe City, California 95730

May 25, 1987

Mollie Stevenson
P.O. Box 3051
Mission San Jose, Ca. 94539

Dear Mrs. STevenson,

Florene Heck sent me an invitation to send a favorite recipe for your 'Lake Tahoe Celebrity Cookbook'. I am certainly not a celebrity, but do have a surefire favorite recipe and a copy of a 1905 Steamer Tahoe Menu (see enclosed).

TUNA MOUSSE

This recipe is perfect as a main dish for a luncheon or as part of a buffet.

2 envelopes Knox Gelatin
½ cup cold water
1 can tomatoe soup
2 three ounce pkg. cream cheese(Knudsen or Philadelphia)
2 Tabl. Al Sauce
2 cans albacore tuna(well drained
salt and pepper to taste
1 cup finely chopped celery
2 Tabl. finely chopped onion
2 Tabl. sweet pickle relish
1 cup mayonaisse(Best Foods)
1 center slice of pimiento stuffed green olive for eye

Dissolve gelatin in water. Heat soup in double boiler, add cheese and mix well with whisk or egg beater. Remove from heat and add Al sauce, gelatin, mayonaisse. Blend thoroughly and cool. Add rest of ingredients and pour into fish mold. Chill eight hours or overnight before unmolding.

Miriam Biro

Good luck with your cookbook. When it is finished, I would be happy to sell them at the Gatekeeper's Museum Gift Shop.

GATEKEEPER'S CABIN MUSEUM

The North Lake Tahoe Historical Society built and maintains this fascinating museum located in a lovely park on the shores of Lake Tahoe and is dedicated to preserving Lake Tahoe History. Built by Art Thiede in the Canadian scribing method, it stands on the same foundation as the original Gatekeeper's Cabin, which was destroyed by fire in 1978. This handsome cabin is hand-carved and built from Lodgepole Pines; a cozy fire welcomes visitors from a natural rock fireplace, May 15 thru Ocober 15, 11am to 5pm.

Mrs. Miriam Biro, Curator and her "volunteer", husband Lou are justifiably proud of their extensive collections, and are anxious to tell one and all about early settlers. From gold rush days of Mark Twain, to the glorious mountains described by John Muir; from narrow guage railroads to the famous Tahoe Steamers - it's all here. Stunning photos, original writings and books, well worn newspapers that are full of stories about the famous and not so famous, local heros and celebrities. Come - read all about it!

Story behind recipe - 1925 to 1940

On the westshore of Lake Tahoe from Buckwaw to Rubicon a small colony of Chinese worked as cooks for the homeowners. These people gathered on my family's property on their days off to play Mah Jong. They ate steamed rice, dried minnows and homemade beer. The chowder recipe is from memory as my mother never wrote down the recipes. They also served us the crayfish (which were caught from the lake) over steamed rice with a light tomato sauce

82.

TAHOE CRAYFISH CHOWDER -

Boil live Crayfish in Dill and Beer about 10 minutes
Let cool - then peel tails and claws
(do not use bodies they are poisonous)

1 lb. Bacon (cut up and fried crisp - drain well)
4 Cups diced raw Potatoes (5 new potatoes)
2 CARROTS } DICED
1 lg. onion }
3 cloves garlic (mashed or chopped fine)

Cover vegetables with water (just enough water to cover) AND Boil until firm - Boil Bacon with veget.
ADD spices To taste - Rosemary (crushed) Italian seasoning Basil, Thyme, salt - pepper.
Strain vegetables but keep the broth.
ADD crayfish and about 1qt of milk and 2 cups Broth
ADJUST FLAVOR.

Ann Milton Wallis

AHH! THE GENTEEL SPORT OF FISHING AT LAKE TAHOE. These two lovies try their luck off Glenbrook Point - circa 1880. By 1874 ladies were seen everywhere with rod and reel - in the proper attire, of course. Photo, Jerry Johnson Collection.

Jim Johnson - Photo

"Oh Ho" and a gent without a care in the world, Circa 1915

Sport fishing at Lake Tahoe became very fashionable by 1875, as new hotels and resorts sprang up along the shorelines. Vacationers vied for the most fish, the biggest and fishing contests were the rage. There was no concern by the locals for the supply seemed endless. Commercial fishing was a big industry at the Lake. From 1859, millions of tons were sent to the mines; high class hotels across the nation featured "Tahoe Trout", a gourmet item on many a menu and a sell-out in the local market.

Nattily dressed fly-fisherman scarcely notices No. 3 roaring down from Truckee to Tahoe City. Circa 1911. Jim Bell Collection.

Finally in 1917, after a great hue and cry of conservationists, the California Legislature banned commercial fishing from Lake Tahoe forever. By that time, native silvers, Cutthroats and Royal Silvers were all exterminated

but exterminated — not only by the commercial fishermen but by the introduction of the Mackinow, a voracious feeder in a replanting program instituted by the Fish Commission in

JIM BELL - PHOTO

"CAPPY" JOE POMIN AND HIS RECORD MACKINAW 1914

A GUIDE FOR SPORTS FISHING FOR MANY YEA AT TAHOE.

1895. Proper laws protecting Tahoe's native fish were not enacted until the mid-1950's with inner-state agreements between Nevada & California.

Hopefully with continued Game Fish Management Programs and conservation studies the "never-say-die" fishermen of Lake Tahoe may once again enjoy the excitment of landing a Rainbow, Silver, German Brown, or a big Mackinaw for dinner ... with better luck.

JIM JOHNSON PHOTO.

STEAMER "MAIMIE", 1892. TALLAC

Entrées

JIM JOHNSON PHOTO

Lumber Mill Dining Room 1900's

STEVEN ANTHONY LAPKIN

BACHELOR"S QUICK QUICHE*

¼ cup diced, spanish pimento olives
1 cup milk
4 eggs
½ pound bay shrimp (preferably fresh)
½ pound crabmeat (also preferably fresh)
1/3 cup diced green onion
1/3 cup diced green bell pepper
1/3 cup diced celery
3 Tbsp. chopped parsley
1 frozen 9-inch deep dish pie shell, unbaked
salt & pepper to taste
paprika, to taste
1 medium beefsteak tomato
dry white vermouth (to taste)

Preheat oven to 450 degrees. Mix crab and shrimp (or other fish); douse with vermouth; set asside. Prepare and combine seafood with green onions, olives, bell peppers and celery; set asside. Beat eggs; add milk, salt & pepper to taste.

Pour seafood and greens mixture into pie shell. Cover with milk and egg mixture. Slice and half tomato; top mold. Sprinkle parsley and paprika over entire mixture. Reduce oven heat to 375 degrees and bake for 15 minutes or until mold sets. Reduce heat further to 350 degrees and bake until mold has risen and firmed (approximately 40 minutes). Remove from oven and let stand for 10 minutes before cutting. Slice into appropriately-sized sections or cubes. Garnish with greens. Serve with your favorite chardonnay or white burgandy. Serves 6-8.

Steven Anthony Lapkin

* Yes, real men serve and eat quiche!

Commodore, Tahoe Yacht Club

JERRY JOHNSON COLLECTION

Frederick Kohl's palatial yacht "Idlewild", built in San Francisco in 1906; aquired by H. Fleishhacker, Sr. 1920's

SHRIMP FLORENTINE

In September there is a traditional festival: Carts and crowds parade through the streets of Florence. Carrying colored paper lanterns, singing and dancing. This is in memory of that joyous occasion.

2 Tbs. olive oil
½ lb. raw shrimp, cleaned
1 garlic clove , peeled
1 unpeeled small ripe tomato
1 lemon, 4 parsley springs - no stems

1. Heat oil in a saute pan over medium heat and add shrimp and garlic. Saute, stirring for 2 minutes.
2. Slice tomato into pan and squeeze in juice of lemon; simmer over low heat.
3. Chop parsley and sprinkle over shrimp. Serve hot with sauce from pan. Serves 2.

From: Betsy Bingham and "Fast Italian Meals"
Tahoma

Shirley Carrau
97 Lombardy Lane
Orinda, CA 94563

BAKED BEANS Bake at 350° for 1 hr. Serves 12

1/2 lb. ground beef
1/2 lb. cut up bacon
1 onion, chopped
1 can baked beans
1 can red beans
1 can butter beans
3/4 C. brown sugar
1/2 C. ketchup
2 tsp. vinegar
1 tsp. salt
1 tsp. dry mustard

Rinse red beans and butter beans. Break up ground beef and mix with rest of ingredients. Mix together, cover and bake in 350° oven

Stagecoach at Glen Alpine - 1900's
PHOTO - HERITAGE GRAPHICS WEST / JIM JOHNSON

John K. Kealy
454 Wesley Avenue, Apt. No. 2
Oakland, California 94606

CAPON Á LA KEALY

1 capon
vegetable oil
potatoes
pearl onions
carrots
parsnips
rutabagas

1 teaspoon Lawry's seasoned salt
1 teaspoon Lawry's garlic salt
½ teaspoon fresh ground pepper
2 cups water
1 cube butter

Place capon in pot and rub with vegetable oil.
Broil at 500° until brown (approximately 10 minutes).
Add cut vegetables, seasonings and water.
Rub butter over capon.

Cover pot and bake at 350° until capon and vegetables are to your liking (approximately 1½ - 2 hours).

A Tahoe Memory
J.K.K.

"My late wife Marjorie and I first fell in love with Tahoe in 1938 when we came here on our honeymoon. We loved it so much that in 1951 we bought a house within a thousand yards of the cabin where we had spent our honeymoon. The house has survived bats (in 1953 it was fumigated and we found over 180 bats had been living in the belfry, so to speak), storms, and a family of skunks who were determined to set up housekeeping underneath the house. The love that first brought my wife and me to Tahoe is perhaps best reflected by the fact that my three sons, Kieran, Michael and Patrick, all brought their wives here on their honeymoon. I now have seven grandchildren, so who knows how long this Kealy custom will continue?"

HEITZ WINE CELLARS

436 ST. HELENA HIGHWAY SO.
& 500 TAPLIN ROAD

ST. HELENA, CALI

TELEPHONE: 707 963-3542
ZIP CODE 94574

BARBEQUED LEG OF LAMB

by Rollie Heitz

Ingredients:

1 butterflied leg of lamb
several large sprigs of rosemary

Marinade Ingredients:

1 bottle Heitz Cellar Grignolino
10-15 cloves crushed garlic
1 tablespoon fresh ginger, finely chopped
1 teaspoon fresh ground black pepper
1 tablespoon curry powder
3 tablespoons dijon style mustard
3/4 cup honey
2 teaspoons cumin
1 teaspoon ground allspice
2 tablespoons rosemary leaves *(see note below)

Combine all marinade ingredients in a large saucepan and heat on low for 20 minutes.

Remove marinade from heat and pour over lamb in a large bowl or deep roasting pan. Place in refrigerator turning lamb every ½ hour. Marinate for at least 4 hours, overnight is even better.

Grill lamb on hot coals turning every four or five minutes until done. Add sprigs of rosemary to fire as lamb is cooking. Best served with Heitz Cellar Cabernet Sauvignon.

*Note: If using an uncovered grill add two tablespoons of rosemary leaves to marinade.

Alice Heitz

HEITZ WINE CELLARS

436 ST. HELENA HIGHWAY SO
& 500 TAPLIN ROAD

ST. HELENA, CALIF

TELEPHONE: 707 963-3542
ZIP CODE 94574

SALMON MOUSSE

2 envelopes unflavored gelatin
½ cup water
2 tbs. white wine
2 tbs. vinegar
2 tbs. lemon juice
1 tsp. horseradish
dash of freshly ground pepper
½ cup mayonnaise
½ cup heavy cream, whipped (Mix with mayonnaise)
1½ lbs. Freshly cooked salmon or if not available(1 large, 1 lb. can of salmon) Drain, remove skin, and finely flake.
1 cup heavy cream, whipped

Soften gelatin in water in top part of double boiler; heat over hot water until dissolved. Combine dissolved gelatin thoroughly with remaining ingredients, reserving the 1 cup of heavy cream. Fold in whipped cream. Turn into a lightly oiled 1½quart mold or individual molds. Cover and chill for at least 24 hours. Unmold on a platter lined with lettuce leaves or on individual plates. Garnish with avocado sauce, lemon wedges, cherry tomatoes, and watercress. Makes 8 servings.

AVOCADO SAUCE

3 avocados
½ cup heavy cream, whipped
1 tsp. lemon or lime juice
dash cayenne

Whip cream and set aside. Pit and peel avocados and puree in cuisinart adding lemon or lime juice and a dash of cayenne. Fold in whipped cream. Serve a small amount on top of each individual portion of salmon mousse.

Party Chicken 'Edmondson'

4 whole chicken breasts - boned
4 slices bacon
1 4oz. pkg. chipped beef
1 can cr. chicken soup
1/2 pt. sour cream
line casserole with beef - Top with chicken & bacon - spoon in sauce
Bake 275° 3 hrs. uncovered
Top with slivered Almonds
Serve with Rice

Broccoli Chicken Casserole 'Edmondson

2 pkg. frozen Broccoli (cook 5 min.)
8 chicken breasts (de-boned)
2 cans cr. chicken soup
1 Cup mayonaise
3 lemn juice - 1 Tbs curry - 1 Cup bread Crumbs - 1 Cup grated cheese
Cook chicken 45 min. in salted H_2O. Combine Soup, mayo, lemn, Curry - Put Broccoli in Casserole, Top with Soup mix, cheese & crumbs. - Bake 45 min. 325°

From Jan ~

Noodle Salad "Edmondson"

1 lb. Shell noodles (cooked & drain)
1 - 8oz. bottle Bernsteins Italian dressing —
4 green onions Chpd.
Mix & set over nite
Next day Add:
3-4 T mayonnaise (Best Foods)
Shrimp to taste.
Toss & Serve

Cauliflower-Grape Salad Edmondson

1 med. head cauliflower (broken)
2 C red seedless GRAPES
1 C pecans
Dressing: (makes lots!)
1 C mayo
1/2 C sugar
2 Ts. yellow prepared mustard
Mix dressing early. Toss when ready to eat. Serves 8 —

86

PLACER COUNTY TAXES - FISCAL YEAR 1957-1958

BEGINNING JULY 1 1957 AND ENDING JUNE 30. 1958
PAYABLE TO ARTHUR K. BRENNAN. COUNTY TAX COLLECTOR
COUNTY COURTHOUSE. AUBURN. CALIFORNIA

No. 23809

WHEN PAYING TAXES BRING OR SEND THIS BILL IN FOR PROPER RECEIPTING

ASSESSED TO	DESCRIPTION OF PROPERTY
Ellsnar, Harry D. (Life Estate), % Edmondson, Janet L., 15 Niapah Road, East Greenwich, R. I.	89 282 12 91 02

ASSESSED PROPERTY VALUATION

VALUE OF LAND	VALUE OF IMPROVEMENTS	VALUE OF PERSONAL PROPERTY	EXEMPTIONS	TOTAL TAXABLE VALUE AFTER DEDUCTIONS	EQUALIZED VALUE	SOLVENT CREDITS
1,120	2040	50	1,000	2210		

AMOUNT OF TAXES AND SPECIAL ASSESSMENTS

SPECIAL (NOT IN TAX RATE) CODE	SPECIAL (NOT IN TAX RATE) AMOUNT	[illegible]	[illegible]	PAY		[illegible]
		94.58	47.29	FIRST INSTALLMENT	SECOND INSTALLMENT	47.29 ✓
PENALTIES TOTAL TAXES	6% COUNTY	2.84	2.84	6% COUNTY	1ST INSTALLMENT PENALTIES	6% COUNTY	2ND INSTALLMENT
	6% OTHER			6% OTHER		6% OTHER	
	COSTS			COSTS		COSTS	
	TOTAL TAXES & SPECIAL ASSESSMENTS & PENALTIES	97.42	50.13	TOTAL FIRST INSTALLMENT & PENALTIES		TOTAL SECOND INSTALLMENT & PENALTIES	

EXAMINE THIS BILL CAREFULLY
IF IT IS NOT YOUR BILL RETURN OR SEND IT TO THE NEW OWNER
BE SURE THAT IT COVERS YOUR PROPERTY BEFORE MAKING PAYMENTS.

TAX COLLECTOR NOT RESPONSIBLE FOR ERRONEOUS PAYMENTS
PAYMENTS MADE BY CHECK ARE VOID IF CHECK IS NOT HONORED BY THE BANK POSTAGE STAMPS WILL NOT BE ACCEPTED AS PAYMENT OF TAXES

FIRST INSTALLMENT RECEIPT
[illegible]
PAID [illegible] 47.29
PAID [illegible] 47.29

SECOND INSTALLMENT RECEIPT
[illegible]
PAID [illegible] 47.29

[illegible]

[illegible] 1957
6% PENALTY WILL BE ADDED IF UNPAID
BY DECEMBER 10 1957 - 5 P. M.

[illegible]
6% PENALTY AND COST OF $1.00 FOR EACH SEPARATE REAL ESTATE VALUATION AND EACH SPECIAL ASSESSMENT IF UNPAID BY APRIL 10 [illegible] 5 P.M.

[illegible]
1% PER MONTH AFTER JUNE 30 FOR 1ST YEAR AND ½ OF 1% PER MONTH THEREAFTER PLUS $2.00 FEE FOR EACH PARCEL

Eleanor F. Killebrew

Chicken à la Don Rickles

1 pkg. Chicken breasts.
2 pkgs. Chicken thighs.

Debone and cut into small pieces (2 inches)
Dip in flour and brown in oil.
Add salt and pepper to taste.
Pour 2 ounces of brandy over and flame,
cover and simmer for 15 minutes.

In a wok or large iron skillet cook 1 onion,
1 green pepper and mushrooms, cut in
bite size chunks.
Add salt, pepper and Accent to taste.
Cook till crispy.
Mix with chicken and serve with
white rice. –

WELLS FARGO Stageline - Carson City to Glenbrook, circa 1880

CHICKEN PICCATA

2 whole chicken breasts, deboned, skinned and halved
2 lemons
2 t. tarragon 3 Tbs. capers
Flour, paprika, salt and pepper to taste
1 c. Madeira wine
1 Tbs. Olive oil
½ cube butter

Instructions: Pound breasts to ¼" thickness.
Mix flour and spices, dredge the chicken.
Heat butter and oil in large skillet.
Brown both sides quickly, then reduce heat.
Add juice of one lemon and Madeira.
Add one lemon thinly sliced and capers.
Cook covered on low flame for 20 minutes.

Arrange on platter, garnish with lemon slices and capers.
Spoon pan sauce over each piece. Serves 6.

Lynn Alan White

LAW OFFICES OF
WILLIAM T. CHIDLAW
A PROFESSIONAL CORPORATION

POINT WEST EXECUTIVE CENTRE
1455 RESPONSE ROAD, SUITE 191
SACRAMENTO, CALIFORNIA 95815
(916) 920-0202

CHIDLAW FAMILY FAVORITE

1 cooked, cut-up chicken
1 large bunch broccoli spears
2 cans cream of chicken soup
1 cup mayonnaise
1 - 2 teaspoons curry powder
2 Tablespoons lemon juice
Bread crumbs
Grated cheddar cheese

Bake chicken in foil for one hour. Discard skin and bones. Chop coarsely. Blanch broccoli. Combine cream of chicken soup, mayonnaise, lemon juice and curry powder for sauce.

Place broccoli spears evenly on bottom of approximately 8-1/2 by 12 inch casserole dish. Place cooked, coarsely chopped chicken on top. Cover with the sauce made of the soup, etc. Sprinkle top with unseasoned bread crumbs. Top with grated cheddar cheese. Bake in 350 degree oven for 45 minutes, uncovered.

(Those of you who watch your diet should be warned that this dish is unbelievably tasty. Recommend you invite at least four others to share it with you.)

William T Chidlaw

We are very fortunate to have Mr. Chidlaw as our Counselor.

Velma Comstock (Eden), was an avid sportswoman, she loved the great outdoors. H.O. Comstock, her father took this in 1918, on a hunting trip up in the mountains behind Brockway.

CORNISH PASTIES COMSTOCK

Filling: Round sirloin steak, cut in ½" dice
Potatos, onions, chopped
salt, pepper & butter
Mix together everything except the butter.

Mix up a good rich pie dough and roll out into 5 - 6" rounds.

Place a good spoonful of filling, and a pat of butter in a round and fold in half, crimping the edges

Bake about 45 minutes to an hour in a moderate oven. Not too hot or the pastry will burn before the filling is cooked.

Velma says this was her Father's favorite dish and she loved to make them for him. Other than that she didn't cook much.

JIM JOHNSON

MEMORIES OF Brockway Springs and The Tallac Hotel, by Velma Comstock Eden.

"My Grandmother Nellie and her husband Frank Brockway Alverson owned the Brockway Springs. It was a wonderful place in those days with a bubbling hot springs right behind the Bar. There were two public baths where folks back from camping could take a good hot bath all over.

One time the lower floors served as a packing area for boxes of trout, when cutthroat fishing was in full swing which were sent to friends all the way to San Francisco. They were packed dry in Timothy Hay brought from Glenbrook or natural fern and bracken from our grounds. Non of this nonsense of ice being used. They were put into refrigerator cars in Truckee but no ice ever touched them, that's why they stayed so beautifully.

Lucky Baldwin persuaded the Comstock family to come to work for him at the Tallac House as he couldn't keep a good Manager. My Father, his brother George, Sister and her husband Mel Lawerence made an agreement that

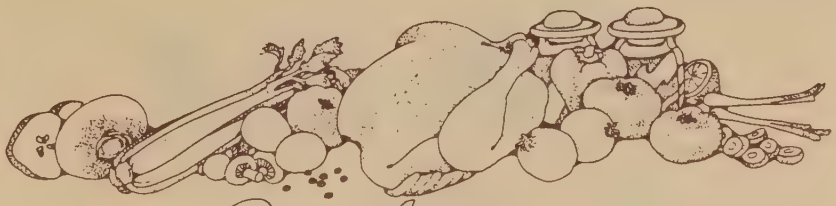
lasted 30 years. It was so successful that Mr. Baldwin built the Tallac Hotel, truly the forerunner of luxury hotels at Tahoe. He was a man of many interests and had business ventures all over the West, but he was very fond and proud of this hotel and spent much of his time there. When he died in 1909, the family was unable to make negotiations with Anita Baldwin and her sister, Clara, so we moved out and went to Brockway to help out there.

My sister and I were entranced with this delightful place, a woodsy wonderland where we spent many happy years. My Father immediately got involved with making the Hot Springs a First Class hotel. I remember we hired French Chef's who kept all their recipes a closely guarded secret and the kitchen was strictly out of bounds.

My Father Harry, developed a golf course, set up a water company, built cottages, a swimming pool with warm water from the Hot Springs. A man of high energy yet he found time to devote his attention to matters of conservation, developement and became known as "Mr. Tahoe", highly respected and much admired in the community. He loved Lake Tahoe and wasn't bashful in letting others know how he felt, praising it's attibutes to all who would listen."

Velma, a regal lady of 86, still has a twinkle in her eye as she relates tales of Tahoe's past. She is obviously the product of a warm, loving and caring family, such a joy to visit; her time spent with us, very much appreciated.

June 1987, Sacramento



Dryer Chicken

1 whole chicken (roasting or cut up)

Place chicken on a rack in roasting pan

Sprinkle with olive oil

Season with: oregano, sweet basil, fresh ground pepper, garlic (fresh or powder), Rosemary & thyme.

Sprinkle with wine vinegar

(Italian dressing can be used in place of oil & vinegar)

Place a pat of butter on each piece of chicken.

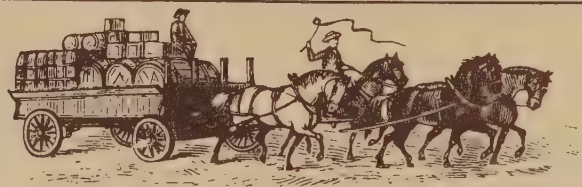
Cover the chicken with thinly sliced red, white, or Walla Walla onions.

On top of that sprinkle french cut green onions.

Cook at 325° until golden brown

– Baste with pan juices occasionally.

RICK & JANET CRONK



HAMBURGERS BURGUNDY FOR TWENTY

Mrs. Frank Hinman, Jr.

Lettuce Salad Roquefort Cheese Dressing
Hamburgers Burgundy Baked Beans Beer
Potato Chips Watermelon Sections

SALAD

Break 5 heads of lettuce into finger-size pieces in bowl. Cut 10 tomatoes into segments after peeling and place on lettuce.

DRESSING

½ cup Tarragon vinegar
2 cups olive or peanut oil
Juice of 1 lemon
½ tsp. salt
½ tsp. dry mustard
Garlic and onion salt to taste
Dash of black pepper
1 lb. Roquefort cheese

Combine all ingredients except cheese in jar. Shake well. Add crushed cheese, shake again, and serve from a bowl with large spoon.

HAMBURGERS BURGUNDY

8 lbs. hamburger
Salt and pepper
Garlic and onion salt
1 bottle California Burgundy
Hamburger buns

Cut hamburger with a knife into 2" x 2" x 1" squares and round them gently with hands. Sprinkle with salt, pepper, garlic and onion salt. Broil over a charcoal fire and brown them quickly on both sides. Pour Burgundy into a large skillet and heat to boiling. Add browned hamburgers and cook on both sides until done enough. Serve on toasted half of hamburger bun (avoid excess bread) with generous spoonful of wine sauce.

BAKED BEAN POT

3 large cans of baked beans
Tomato catsup
Worcestershire sauce
Tabasco sauce
Salt and pepper

Combine above ingredients (seasoning according to taste) in large iron pot and heat over barbecue fire.

Pilgrimage of San Francisco Council, No. 615, Knights of Columbus

—TO—

LAKE TAHOE

TAHOE TAVERN

MRS. ALICE RICHARDSON
Manager

DINNER

SEPTEMBER 6th, 1908

Consomme Croute au Pot — Cream of Celery a la McIntyre

California Ripe Olives — Sliced Cucumber — Salted Peanuts
German Dill Pickles — Chow Chow

Tahoe Trout a la Neal Power, Long distance jolly sauce

Tenderloin of Beef Larded with Mushrooms
Sweetbread in Capsules a la Doc Lagan
Orange Fritters, Kirsch Sauce

Maraschino Punch

Roast Prime Ribs of Beef au jus — Spring Chicken a la O' Brien

Baked Sweet Potatoes — New String Beans
Boiled and Mashed Potatoes

Lettuce French Dressing — Tomatoes Mayonaise

Walnut Pound Pudding, Madeira Sauce a la Keith
Apple Pie — Apricot Pie — Jelly Layer Cake
Assorted Cake — Tutti Frutti Ice Cream

American, Swiss and Sierra Cheese
Bent's Hard Crackers — Saratoga Flakes

Mixed Nuts — Cluster Raisins

Apples — Pears — Peaches
Grapes — Watermelon — Plums

Tea — Coffee — Demi Tasse

Blackwood Dairy Milk Cooled and Served in Individual Pitchers

Welsh rarebits and luncheons served at all hours in the Casino Buffet.
No regular seats reserved in the Dining-room during the excursion.

Jerry Johnson, collection.

The ultimate SHOW BOAT on the Lake, George Whittell's $300,000. "THUNDERBIRD" launched in 1940, under the watchful eyes of the Ca Designed by John Hacker, this Mahogany and Stainless steel marvel i once more back on the waters of Lake Tahoe, available for charter. The new owners, Buzz & Joan Gibb have done extensive restoring and is sumptuous, Captain Whittell would love it!

Jack Frazee's FAMOUS Tahoe Chicken

4 whole chicken breats, skinned and deboned
1 8 oz. jar of Apricot-pineapple Marmalade
1 pkg. dry onion soup mix
1 jigger dry sherry

Combine the onion soup mix, marmalade and sherry. Pour over chicken and bake at 350° til done - 45 mins. to an hour.

It's really too easy to be a bona-fide recipe, says he, modestly.

JIM JOHNSON

Pretty tough looking hombres! Just down from the hills with their trophies, just hanging around long enough for a photo. 1930's In those days bagging a nice fat Mule Deer was easy, it was trying to get everyone to agree on where to set up camp that was difficult. An annual fall hunt eagerly awaited by the local sports.

A Tahoe Cookbook would not be complete without a "JORDY BURGER"*

½ lb. hamburger patty on a thick slice of sour dough French bread , au jus - washed down with a Silver Fizz.

In memory of a very special man - remembering the old days,

Ed Madigan and John Maddex

* On the menu at Lou La Bonte's popular watering hole in Forestville for years. Check it out and see if it still is.

My Pan American Stewardess roomate brought [illegible] from India

HERE'S WHAT'S COOKIN'

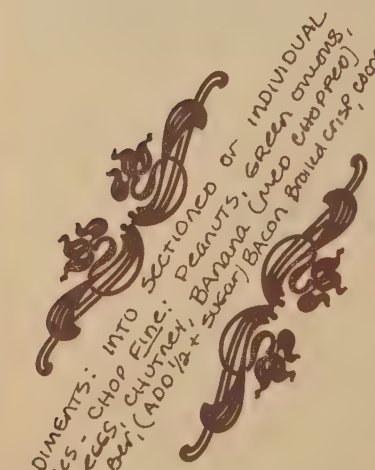
INDIAN Curry

MR+MRS RICHARD LOWDEN
PRESIDENT, TAHOE BILTMORE

PREPARE ONE DAY AHEAD:
(USE "MADRAS" BRAND CURRY from LONDON)
ALLOW 1 lb CHICKEN (VEAL, or BEEF) PER PERSON. RUB INSIDE OF BIRD (IF USING CHICKEN) WITH CURRY POWDER & SALT PLACE IN ENAMEL BAKING DISH. OVER TOP SPOON CHOPPED PIMENTO, ½ CUP WATER TO POT

2ND POT: CHOPPED CHICKEN PARTS, 1 t tomato PASTE, red cherry peppers 1 Lg onion chopped, S+P, BOUILLON cover with WATER. (Later STRAIN For BROTH) PUT BOTH POTS IN OVEN (350°) 2 hrs

3rd POT: (LARGEST) MELT 2 TBSP BUTTER 2 PODS GARLIC, CHOPPED. COOK TIL TRANSPARENT


CONDIMENTS: INTO SECTIONED OR INDIVIDUAL DISHES - CHOP FINE: PEANUTS, GREEN ONIONS, H.B. EGGS, CHUTNEY, BANANA (NEED CHOPPED), CUCUMBER (ADD ½ t SUGAR) BACON BROILED CRISP, COCONUT

3rd POT con't
add 3-7 TBSP curry powder, (DE-
(PENDING ON HOW HEAVILY YOU WANT
YOUR DINNER GUESTS TO PRESPIRE!)
1 LG CHOPPED ONION
SIMMER 45 MIN ON LOW
1 TBSP CORNSTARCH or FLOUR
ADD SMALL AMOUNT WATER
BOIL MEAT TIL TENDER
BONE CHICKEN, LEAVE IN FAIRLY
LARGE PIECES

ADD MEAT + BROTH TO THE
CURRY RUE

PREPARE RICE
WE USE UNCLE BENS 2½ c water to 1 c rice
FOR 20 MIN. NEVER FAILS
SET 2 DISHES (RICE + MEAT)
STEAMING HOT INTO CHAFING
DISHES

This receipe is from:

Mr. and Mrs. Richard Lowden,
President
TAHOE BILTMORE
Crystal Bay, NEVADA

LASAGNA CUBANA

Submitted by David Mogilefsky
Publisher, North Tahoe/Truckee Week Magazine

(This recipe has been in my family for about 35 years, ever since my Uncle Lou married a gal named Josephine, who was from a family of Italians that lived in Cuba.

The Sauce

1 sm. can tomato paste
1 lg. can tomatoes
½ t. crushed red pepper
½ t. pepper or to taste
1 med.can tomato sauce
1 lg. bay leaf
½ t. salt or to taste
2 T. sugar, or to taste
Cook all ingredients for approx. 1 hour.

The Meat

3 lbs. ground round
salt and pepper to taste
1 lg.onion, diced
Brown together until all cooked.

Additional ingredients

3 lg. eggs, beaten
1 lg. sliced Mozzarella cheese
1 lg.container grated Parmesan Cheese

Lasagna Noodles (store bought)
Prepare according to instructions on the box.

Assemble Lasagna as follows:

No. 1 - Place a layer of sauce in the bottom of a flat pan of the cake pan variety.
No. 2- Cover with lasagna strips.
No. 3- Spread meat, cheeses and eggs over lasagna strips.
No. 4- Repeat, making layers until all ingredients are used, ending with sauce.

Bake at 350° dgrees until hot, about 30 minutes.

LAKE TAHOE LUMBER CO.

INVOICE NO. 5128

MILLWORK AND BUILDERS' SUPPLIES
(YARD AND PLANING MILL, TAHOE CITY)

TAHOE, CALIF., Aug 12 1928

SOLD TO Van Etten. JOB

DELIVERED AT Meeks Bay. ORDER 1218

APPROVED BY Same. O. K'D BY RW

TERMS Acct

PCS.	SIZE	LENGTH	DESCRIPTION	FEET	FEET	PRICE	AMOUNT
6	1X6	16	Com S1S	48	48	40	1.92
4	2X4	12	Sel Com S4S	32	32	40	1.54
8	1X3	14	Com S1S	28			
6	1X4	16	" "	32	60	40	2.88
6	1X1¾	18	Sel Com S4S	108			
3	1X1¾	12	" " "	36	144	1½	2.16
3	1X3½	12	" "	12	12	40	.48
11	½x3¼	16	Surfacemold	176			
1	½x3¼	12	" "	12	188	1¼	2.35
2 gr.	4"		Strap hinges		27	30	.60
1 gr.	6"		" "		1	35	.35
6	sks.		cement.		6	1.35	8.10
			Delivery				2.50
							22.88

TALLYMAN R.R.D.

TRUCK NO. 7 LOAD

DRIVER Dick

ABOVE CORRECT AND RECEIVED IN GOOD ORDER.

J. A. Mouter

SIGN AND RETURN

PACIFIC MILLWORK & LUMBER CO., GREENVILLE, CAL.

112

Ma Paine's Tamale Pie

Ingredients:

2 c. cornmeal
2 Tbs. olive oil
1 sliced onion
1 chopped clove garlic
2 sprigs parsley
2 # round steak, cut into sm. cubes
2 c. strained tomatoes
2 Tbs. chili powder
12 ripe olives
24 seedless raisins
1 t. salt

Method:

Stir cornmeal into 6 cups boiling salted water and cook for five minutes. Add olive oil to cornmeal mixture and cook in double boiler for 45 minutes.

Heat olive oil (2 Tbs.) in saucepan, add sliced onion, chopped garlic, parsley; cook till onion is golden brown, then add round steak and cook till nicely browned. Add tomatoes, chili powder, ripe olives, raisins, salt and more parsley. Cook till meat is tender, adding a little boiling water to make the gravy if it is too dry.

Line a buttered baking dish with 2/3 of the cornmeal mush, put in meat filling and bake in covered dish for 40 minutes. Cover pie with the rest of the cornmeal and use a slow oven. (She doesn't say how long, about 15 to 20 minutes perhaps.)

Claire T. Van Etten, Meeks Bay.

P.S. Claire sent along some old tax and lumber bills from 1928 - compare them with 1987! Also one of many letters homeowners received from Real Estate Brokers - they didn't sell . . . . . .

- ALBERT MARTY -

Swiss Lakewood Restaurant & Lodge

Post Office Box 205 • Homewood, California 95718 • 916 525-5211

GRAND MARNIER SOUFFLES

SERVES 6 PERSONS

- 6 teaspoon (¼ stick) butter, softened
  Sugar
- 6 eggs separated
- ½ cup sugar
- ¼ cup fresh orange juice
- 3 tablespoon Grand Marnier
- 2 tablespoons finely grated orange peel
- 1 tablespoon fresh lemon juice
  Powdered sugar

Preheat oven to 450°F. Butter 6 individual souffle dishes 4 inches in diameter, using 1 teaspoon for each. Dust each dish with sugar, shaking out excess.

Combine egg yolks, 7 tablespoon sugar, orange juice, liqueur and peel and whisk just until blended. Beat egg whites with 1 tablespoon granulated sugar intil soft peaks form. Add lemon juice and blend thoroughly. Fold yolk mixture into whites. Spoon into souffle dishes. Use thumb to make rim around outer edge of souffles. Bake until puffed and browned, about 10 minutes. Remove dishes from oven. Sprinkle tops with powdered sugar, set dishes on napkin-lined plates and serve immediatley. (with Grand Marnier Sauce)

- ALBERT MARTY -

Swiss Lakewood Restaurant & Lodge

Post Office Box 205 • Homewood, California 95718 • 916 525-5211

GRAND MARNIER SAUCE

SERVES 6 TO 8 PERSONS

2	cups milk
¼	cup (½ stick) butter
2/3	cup sugar
3	egg yolks, room temperature
2	tablespoons cornstarch
1	tablespoon vanilla
1/3	cup Grand Marnier
1/3	cup whipping cream

Combine milk, butter and 1/3 cup sugar in medium saucepan over medium heat and bring to boil stirring occasionally.

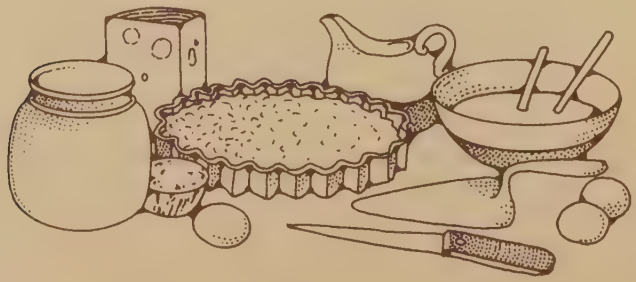
Using electric mixer, beat yolks and remaining sugar in small bowl until thickened. Add cornstarch and continue beating until mixture is light and lemon colored. Gradually beat in enough hot milk to warm mixture slightly. Strain into remaining milk, whisking until blended. Place over medium heat and bring to boil. Remove from heat and stir in vanilla.Let stand until cool. Refrigerate until ready to serve. Just before serving, cook over low heat, stirring in liqueur and cream.

Mrs Louis D. Ohlson, 106 Pine Oaks Road, Oroville, California 95965
P. O. Box 211, Homewood, Ca. 95718

Monterey Sunday Supper

1 cup rice
1 7oz. can green chilis
3 medium zucchini
1 can Contadina baby tomatoes, sliced
1 lb. Monterey Jack cheese
2 cups sour cream
1 tsp. oregano
1 " garlic salt
2 tbls. chopped green pepper
2 " " " onions
1 " " parsley

Cook rice according to directions on package. Spread this in bottom of greased casserole. Seed and devein the chilis, chop and spread over rice. Lay ½ sliced cheese on this, thinly slice the zucchini and layer it on next. Salt and pepper to taste and then put on a layer of sliced tomatoes. Mix sour cream with spices, green pepper and onion. Spread over all. Grate remaining cheese and put on top. Finally sprinkle on chopped parsley. Bake at 350 Dr. for 30 minutes. If refrigerated or cold when needed, give it an extra 15 or 20 minutes in baking.



Marinade for Lamb - B.B.Q. chops, shish kebob's or butter-flied leg of lamb

½ C. olive oil
⅓ C. red vinegar
6 dry bay leaves, crumbled
1 teas. rosemary
1 teas. salt
4 cloves garlic, crushed

Marinate for several hours or overnight. Baste the meat as it barbeques. Best method for the leg of lamb is the indirect method or a Webber Barbeque.

MINT SAUCE

1 bunch fresh mint leaves; ½ C. wine or apple cider vinegar; ½ C. sugar. Mix together in the cuisinart.

Serving suggestions: Parsley covered new red potatoes. Boil the small potatoes until done, melt butter in a frying pan, toss the potatoes in the butter then cover with fresh parsley. Fresh asparagus, green beans or broccoli, tossed green salad and crusty French bread.

Bon Appetit!
Gordon Hooper, Tahoe City

TAHOE CITY, CIRCA 1935
-PHOTO JIM BELL, COURTESY GATEKEEPERS CABIN MUSEUM

Pat Henshaw's favorite Lamb Curry.

3 c. lamb, cut into 1" pieces	
½ t. peppercorns	1 t. dry curry, or more
1 pinch thyme	1 sprig parsley
4 Tbs. butter	4 Tbs. flour
2 onions, cut into slices	
½ t. salt	1/8 t. pepper
½ lemon juice and grated rind	
½ c. seedless raisins	2 whole cloves
1 lg. green apple, cored peeled and sliced	Water

Cover meat with cold water. Bring quickly to boil. Drain in colander and pour 1 quart of cold water over the meat. Return meat to kettle, cover with 1 quart of boiling water, add peppercorns, thyme and parsley. Simmer until meat is tender. Then remove the meat and drain liquid into container, save. Melt butter in kettle, add apple and onion, saute until golden yellow. Add flour mixed with curry powder, salt and pepper. When well blended, pour on slowly the liquid drained from the meat. Bring to boiling point and add the grated lemon rind and juice, raisins and cloves.

Serve with steamed rice. Should be served with the following condiments: chutney, ground bacon, raisins, ground peanuts, unsweetened shredded coconut, ground or diced hard-boiled eggs, and if available shredded Bombay Duck.

Above recipe serves six. Can be prepared well in advance and frozen.

Many people might wish to add considerabley more curry powder than recipe calls for, though some may wish to use a bit less.

Brockway Hot Springs

Lake Tahoe

Luncheon

Little Nyack's BBQ Chicken
("Cwiffie's Chicken")

6	½ Chicken breasts
6	Thighs
2/3 qt.	White wine
1/3 qt.	Soy sauce
6	garlic cloves (min.) chopped fine
1/2 tsp.	Sugar
1 tsp.	Oil
	Krazy Jane Pepper or black ground pepper with herbs

Mix first 5 ingredients, pour over chicken and sprinkle liberally with Krazy Jane Pepper or pepper herb substitute.

Marinate for ½ hour, turn chicken, sprinkle with more pepper and marinate ½ hour more.

BBQ on high level 30-40 minutes, turning frequently, spooning remaining sauce over chicken.

Connie Rogers
(Mrs. Cliff Rogers)

Serves 8

HOURS FOR MEALS

BREAKFAST: 8 TO 9:30 LUNCH: 12:30 TO 1:30 DINNER: 6:30 TO 7:45
SUNDAY BREAKFAST: 8 TO 10

All dishes ordered not on Bill of Fare will be charged extra.
50c per person service charge for box lunches.
Order from Head Waiter night before

ROOM SERVICE 50c PER PERSON EXTRA.

Prijesnac
(Serbian Cornbread)

½ C Cornmeal
½ C Bisquick
2C Cottage cheese
6 eggs
1 lb grated Jack Cheese or any cheese
1 stick melted butter

Beat eggs and add other ingredients - Bake in 9x12 pan at 350° for 30 min - Cut in squares & serve warm - Good as an appetizer or with any meal.

Sue Vukasin

Peppered Beef

- from the Colorado Cookbook -

1/4 C cracked black pepper
1 tsp ground cardamon
1 - 3-4 lb brisket of beef or blade chuck roast

Rub & press pepper and cardamon into meat and place meat in non-aluminum pan.

make a marinade of: 2/3 C soy sauce
1/2 C vinegar
1/4 C tomato paste
1 tsp paprika
3 cloves crushed garlic

Pour marinade over meat - cover and marinate for several hours. Cover and bake at 300° for 3 hours or until tender - delicious warm or cold -

Sue Vukasin

- ALBERT MARTY -
Swiss Lakewood
Restaurant & Lodge
Post Office Box 205 • Homewood, California 95718 • 916 525-5211

SADDLE OF LAMB MIMOSA

SERVES 6 PERSONS

INGREDIENTS

1	Lamb loin, whole, trimmed (with rackbones attached)
2	Kiwi fruit, peeled and sliced
1 clove	Garlic
	Salt and Pepper (to taste)
1 cup	Mimosa butter

Tie saddle, season with salt and pepper. Tuck 1 clove of garlic underneath skirt.

Roast in 425°F oven for approx. 2o minutes (to rare).

Remove cut off pieces of skirt under the saddle.

Remove loin and filet, and slice very thin against the grain (diagonal).

Place meat back on bone. Alternate kiwi fruit slices with every two pieces of meat.

Pipe with pastry bag Mimosa butter in center of saddle.

Place under salamander until golden brown.

Serve immediately.

MIMOSA BUTTER

Mix 2 cups soft garlic butter
Add 1 cup fresh finely chopped bread crumbs.

- ALBERT MARTY -

Swiss Lakewood Restaurant & Lodge

Post Office Box 205 • Homewood, California 95718 • 916 525-5211

DUMPLINGS
(Spaetzli)

SERVES 6-8 PERSONS

INGREDIENTS

3	cups	All-purpose high gluten flour
1	pinch	Salt
1	pinch	Nutmeg
½	cup	Water
1	cup	Milk
4	whole	Eggs, lightly beaten

Place ingredients in bowl. Beat by hand to smooth dough and until air bubbles form on surface.

Pass through large-holed sieve or cut with dinner knife on board, then spoon into boiling water. Bring to boil until Spaetzli rises to surface.

Use skimmer to transfer into ice water.

Strain through colander.

Saute Spaetzli in butter to order until golden brown.

Optional: Sprinkle Parmesan cheese.

Helga and Albert Marty have many loyal fans at Tahoe for their superb meals served in one of the most charming places at the Lake. An alpine ambiance not to be missed.

- ALBERT MARTY -
Swiss Lakewood
Restaurant & Lodge
Post Office Box 205 • Homewood, California 95718 • 916 525-5211

DICED VEAL IN CREAM SAUCE WITH SPAETZLI

(Emince de Veau Zurichoise)

SERVES 6 PERSONS

INGREDIENTS

3o	ozs.	Milk-fed veal, finely diced (5 ozs. per person)
1	cup	White wine
½	cup	Flour
3	cups	Mushrooms, diced
½	cup	Onions, finely chopped
1	cup	Heavy cream
½	cup	Drawn butter
1	tbsp.	Veal demi-glaze

Saute veal on high heat until lightly brown. Remove meat from pan into dish.

Add onions and mushrooms into pan and saute until golden brown.

Add white wine, heavy cream veal demi-glaze and bring to a boil. Cook to right consistency

Serve with Spaetzli. (Dumplings)

Mr. and Mrs. Reuben W. Hills, III

KOULADES 4 people

4 slices of thin cut beef
(round or flank steak)

you may pound the meat

coat one side with mustard

add 2 strips of thin cut bacon on top of the mustard

add 1 finely chopped small sized dill pickle to each slice

roll the meat with content

secure each roll with 2 toothpicks or tie with string (remove toothpicks or string before serving)

brown Koulades vigorously on all sides in bacon grease with 2 onions (make sure onions are browned well at the same time)

add beef stock or consommé

add red wine

let simmer for 1 hour and 15 minutes

(the amount of liquid used depends on how much gravy is desired)

serve with red cabbage and spaetzle or noodles.

Ingrid Hills

Clarissa Dyer

SPAGHETTI CASSEROLE

This is my oldest, easiest and best recipe- perfect for Tahoe - especially when you don't know how many guests to expect. (Delicious warmed over.)

Ingredients

3 tbs. Margarine (or vegetable oil)
2 tbs. yellow onions (chopped)
1 lb. ground round
1 can whole kernel corn (drain juice)
1 can sliced mushrooms (drain juice)
1 lg. can Franco American Spaghetti
1 jar green stuffed olives (sliced)
6 slices American cheese

Serves 6 (keep adding as numbers increase)- use your own judgment.

Method

Sautee onions in margarine until golden. Add ground round to onions - with large spoon, mix well and cook until meat is barely brown. Remove from heat. Add all ingredients except cheese. Mix well. Put into casserole. Top with cheese. Cover and bake in oven for 45 minutes at 300° (more or less, depending on quantity used). Serve with green salad, french bread and wine of your choice.

Quick and Easy Beef Stew

2 pounds stewing beef
1 package dried onion soup Mix
½ bottle red wine
vegetables

Combine beef, soup mix, and wine in oven proof casserole. Put in oven at 300° for about two hours (until Meat is fork tender)

Add Vegetables
potatoes
Celery
Carrots
Place back in oven for about one hour or until vegetables are done.

Daisy Schuckard

SAILING ON TAHOE, a new sport in the early 1900's.

Jim Bell collection, Tahoe City.

Camping out at Tahoe - 1907

TAHOE CAMPING LAMB
Serves 8

Ingredients:
5½ pound leg of lamb
1 quart or more of broth
4 whole potatoes
4 whole onions
4 carrots
4 stalks of celery

For 30 minutes boil the leg of lamb with the onions in the broth in an 11 inch Dutch oven over the breakfast fire. When the breakfast fire is reduced to embers, add the potatoes carrots, celery, some pepper, garlic salt, curry, accent and some water if needed, cover with the lid and shovel coals on top of the lid and leave until the afternoon. When you return from fishing or hunting the evening meal will be ready.

by Mr. Wm. Wallace Mein (Tommy)

JOHN B. HUNTINGTON
ATTORNEY AT LAW
P. O. BOX 1006
TIBURON, CALIFORNIA 94920
(415) 435-4440

TAHOE BARBEQUED LOIN OF PORK

Serves 8
Time: Until meat is 175°

6 lbs. boneless loin of pork
Dry mustard as required
Thyme as required
Sherry, 1/2 cup + 2 TB
Soy sauce, 1/2 cup + 1 TB
3 Garlic cloves
Fresh Ginger, 2 TB
8 oz. Jar of red currant jelly
Applesauce, 2 cups
Mild horseradish, 6 TB

Chop garlic finely
Grate ginger

Rub the dry mustard and thyme onto the pork roast. Make a marinade with the 1/2 cup of sherry + 1/2 cup soy sauce + the minced garlic + the grated ginger. Put pork roast in this marinade for 2 hours, turning the pork roast several times during this time. Remove the pork from the marinade and either [a] barbeque the pork until it reaches 175°, using a meat thermometer to ascertain this, or [b] roast it in the oven for approximately 25 minutes per pound (2 1/2 hrs.) with the oven set at 325° or, using a meat thermometer, until the meat reaches 175°. Melt the red currant jelly until it is bubbly and then add 1 TB soy sauce and 2 TB sherry. Cook and stir this for 1 minute. Put the roast on a platter and spoon this jelly sauce over the roast. Allow the roast to cool and the jelly sauce will provide a nice glaze. Mix up to 6 TB horseradish into the applesauce to taste; this is served as a seasoning with the roast.

This barbeque recipe is easy to prepare, is in a league apart from the average barbeque, and is a proven winner at Tahoe. Have fun!

John B. Huntington

Heritage Graphics West

Rare prints and maps
Distinctive Picture Framing
Vintage Photography

SWISS ENCHILADARITOS

3 Boned Chicken Breasts, baked and shredded.
1 Large Onion, finely diced.
1 Cup Diced Black Olives
1 Cup Diced Ortega Green Chilis
1 Cup Tomatoe Paste
6 Chicken Boullion Cubes
2-1/2 - 3-1/2 Cups Heavy Cream
3/4 Lb Swiss Cheese, grated
3/4 Lb Monterey Jack Cheese, grated
1 Dozen LARGE Flour Tortillas

Saute Onion until soft, add 1/2 cup olives, 1/2 cup chilis, shredded chicken and tomatoe paste. Simmer for about 20 minutes.

In large pan, heat heavy cream with boullion cubes until cubes have dissolved. DO NOT ALLOW TO BOIL. Remove from heat. Soften tortilla shells by quickly soaking in cream mixture. Prepare 2 (or 3, if needed) large baking pans by spooning a small amount of cream mixture into pan, just enough to get bottom of pans wet to keep tortillas from sticking.

Fill each tortilla with a large spoonful of chicken mixture, a small handful each of swiss and monterey jack cheese, folding over from all four sides to seal. Place each Enchiladarito seam side down in a large baking pan, leaving room between each one. When all tortillas are filled, sprinkle remaining olives, chilis and cheese over tops, then pour remaining heavy cream over all. Bake, uncovered, at 375 degrees for 20 minutes.

Note: If you wish to freeze these, do not bake first, cover with foil, and when ready to cook, let thaw in refrigerator for several hours, then bake, covered for 20 minutes at 375 degrees. Remove cover and continue baking for an additional 20 to 25 minutes.

Serves 10 to 12.

Submitted by Bob and Carole` Pate

Post Office Box 6659 • Tahoe City, California 95730
FRAME SHOP: 620 North Lake Boulevard, Tahoe City 581-5001
GALLERY & FRAMING: 760 North Lake Blvd. (in the Boatworks Mall) 581-2208

KWH

Tamale Pie

Easy and serves lots

Ingredients:

- 3/4 cup oil
- 1 cup milk
- 3 beaten eggs
- 1 can tomatoes
- 3 Tbs. chili powder
- 1 cup yellow corn meal
- 3 chopped yellow onions
- 1 garlic clove minced
- 1 lb. ground beef
- 1 can corn drained
- 1 can pitted olives drained

Saute onions and garlic in oil - then add ground beef and chili powder.

Mix all ingredients in a large casserole - set casserole in a pan of water

Bake 3 hours at 300°

Kathryn A. Wheeler

Ray and Dagmar Dolby

TANDOORI BARBEQUED (OR ROAST) CHICKEN

Here is a different idea for a Barbeque, which reminds us of our time i
India. The traditional tandoor of course is a round shaped clay oven in
ground, where meats and breads are baked against the hot walls. Try t
open grill instead.

Ingredients:

2 - 1 1/2 lb broilers (keep whole if roasting in oven, joint for BBQ)
3 cups low calorie yoghurt
6 cloves garlic, crushed
1 1/2 tbsp fresh ginger root, grated
1/2 c lime juice
2 tbsp ground coriander seed
1 tbsp ground cumin seed
2 tsp cayenne pepper
1 tsp powdered anise
lime and onions for garnish

Mix yoghurt, garlic,ginger, lime juice, and spices.
Rub chickens inside and out with mixture and marinate in it in refrige
for 24 - 36 hours. Turn once.
Barbeque or roast at 375 (about 1 1/2 hours), basting occasionally wi
marinade.

The good news: 3 oz portion = 165 calories

VEAL ROAST DIJON

Ginny Furth
Chinquapin

1 small boned, rolled veal roast
½ c. melted butter or margarine
1 8 oz. jar of Dijon mustard
1 10½ oz. can of consommé
⅓ c. sherry
handful chopped parsley

Preheat oven to 300°
Place meat in shallow roasting pan. Blend melted butter and mustard, pour over meat, covering all sides. Pour sherry and consommé in pan and roast 4 hours. During the last hour baste every 15 to 20 minutes with the liquid from pan.

Let rest 15 to 20 minutes, loosely covered with foil. Make gravy of pan drippings. Slice meat, arrange on platter and sprinkle with chopped parsley. Pass the gravy separately. Serves 6.

Two steamer loads of happy visitors to Glenbrook, Circa 1914

Jim Johnson, Collection

Martha Barneson

Venison Meat Loave

Mix thoroughly: 2/3 lb. ground Venison.
1/3 lb. Jimmy Dean Hot Pork Sausage.
2 c. soft bread crumbs. 2 tsp. Salt.
1 egg beaten 1½ c milk.
4 T minced onion ¼ tsp. pepper
¼ tsp dry mustard ⅛ tsp. sage.

Pack into greased 9x5x3 loaf pan. Bake. Unmold. Serve Hot.

Temperature: 350° (mod. oven)
Time: Bake 1½ hr.
Amount: 8 servings.

Mrs. John Barneson
Box 379
Zephyr Cove, Nevada 89448

A hunting party stops to refresh with cool, clear water in Zephyr Cove. Circa 1925. Jerry Johnson photo

WORK PERSONS ROAST

1 beef roast (any kind - tougher cut, O.K.)

Put in baking pan with a lid.

Add: 2 Tbs. Worchestershire Sauce
1 pkg. dry onion soup mix
1 can mushroom soup
Garlic powder, not salt

Bake at 250° from 8:00 to 5:00 (?)

Vegetables may be added when you get home.

Bette Shutt

THE MAYS

WEST LAKE LAMB AND KIDNEY BEANS

2 # breast of lamb, cut into 1½" cubes
3 onions, chopped
2 large cans kidney beans
flour, oil, salt and pepper

Dredge breast of lamb with flour and brown in oil. Put in onions, with a little more oil if needed and cook until opaque. Put kidney beans, undrained, in casserole. Add lamb and onions, mix well. Bake at 200 - 225° covered for 2 to 2½ hours or more. Check to see if it needs more liquid occasionally. This can wait and wait - probably even better the next day. Serves 6 - 8.

A Tahoe favorite recipe at our little cabin on the lake because it is so easy and can wait for hours without being spoiled.

Ivan and Sara A. May

"Snowshoeing"

In 1960, when World Class Skiers convened at Squaw Valley for the Winter Olympics, few of them were aware that a 100 years ago - miners in the mountains had been "snowshoeing" - as it was called in those days. It was not only their favorite competitive sport but a way of life as early as 1858.

"Snowshoe" Thompson is credited with being the first. A native of Norway, who came to California to make his fortune in gold but only succeeded in becoming famous as

the "World's greatest Snowshoer."

He made his first skis from Valley Oak. They were 12' long, 4" wide, 1¼" thick and weighed 25 pounds! They were held on by a leather strap. He fashioned a long, single ski pole.

Yet, according to the Alpine Cronicle, "he could 'run' 3 miles in 5 minutes, jumped precipices and landed 90 feet, right side up." He carried the mail from Genoa to Placerville 80 miles, in the unheard of time of 15 hours "gliding among obstructions like the skater on ice"

Thompson was a big man over 6' tall and carried a 100# leather mail bag, supplies, whatever was needed. He had found a way to conquer the winter snows that had brought death and misery to so many, trying to invade the Sierra's winter wilderness.

In 1859, the use of a mixture that "greased" the snowshoes was invented as they sought to win. It seems that competition between mining camps races was fierce. It was called DOPE and everyone guarded their secret mixes jealously. Tallow, oils from

pine, cedar, hemlock, Canada pitch, balsam of fir, camphor and castor oil were usual ingredients. By 1869, the headlines read "DOPE IS KING." Even "Snowshoe" Thompson begrudgingly used it after losing his only race to "Jackson, the Racer" – who used "greased lightening" to win.

"Snowball Specials" to the Sierras began early as 1867 and by 1872, snowshoes became skis. Skiing mania hit not only in California but in Europe and Australia as an exciting competitive sport.

The Western Ski Sport Museum at Boreal Ridge has an outstanding collection of skiing memorbilia, including "Snowshoe" Thompson's equipment, skis from gold rush days to the Olympics. Bill Clark, Director, is justifyable proud of his exhibits and provided us with these photos and information. A worthwhile stop for lovers of the sport (non-skiers, too!)

SNOW SHOE RACES!

FOUR DAYS SNOW-SHOE RACING AT HOWLAND FLAT,

UNDER THE AUSPICES OF THE

TABLE ROCK SNOW-SHOE CLUB,

Commencing on Monday, March 15th, '69.

PROGRAMME.

First Day. 1st Race. Club Purse of $125 free for all. 2d Race. Entrance money of the day free for all but winner of the first race.
Second Day. Club Purse of $75, free for all. 2d Race. Entrance money, free for all but winner of the first race of this day.
Third Day. Club Purse $75 free for all. 2d Race. Entrance money, free for all but the winner of the first of this day.
Fourth Day. 1st race. Club Purse of $125 free for all. 2d race. Entrance money free for all but winner of first race this day.

Purses for Boys will be made up during the races. Racing to commence at precisely 1 o'clock. All entries must be made before 11 o'clock A. M. with the Secretary. Entrance fee $1. If the weather should prove unfavorable on Monday, March 15th, the Races will be postponed from day to day until favorable.

FREE DANCES DURING THE WEEK

and a GRAND BALL on St. Patricks Night

the 17th inst. at the SIERRA NEVADA HOTEL. During the week of the races the Sanhedrim of the Ancient and Honorable Order of K. C. V. located at Rowland Flat, will, by permission granted by the O. R. S. H., have a celebration, procession etc.

By order of the Club.

Sam. Wheeler, Secretary. **D. H. OSBORN, President.**

See also a scholarly treatise on this subject entitled "Pioneer Skiing in California" by Clamper Bob Power, of Nut Tree.

Legendary - "Snowshoe" Thompson, Father of Sport Skiing.
His trusty Mail Pouch on his lap, retired now to the Museum.
Photo courtesy Wm. Clark, Director Western Ski Museum, Boreal Ridge.

These adventurous ladies are all set to go schussing down the mountain in fine style, with long "snowshoes" and single poles. Circa 1890. Courtesy Western America Shi

The Lake Tahoe Railway and Transportation Co. Ticket and freight Office in Tahoe City.

Mrs. Lindsay Towne Clegg Collection

June, 1901

The original Tahoe Inn, 1899. Mrs. Clegg remembers her Mother talking about what a beautiful place it was.

TAHOE INN
LAKE TAHOE, CAL

M. Lawrence & Co., Proprietors
H. W. Lobdell Wills, Manager

Tahoe City, Cal. 1910.

Times have changed since gooseberries were gathered, and stuffed in a suitcase for the overnight railway express trip down to Sam the cook who then turned them into the gooseberry jelly of legend. Over the years, however, this is the recipe I've come up with for Tahoe gooseberry jelly.

TAHOE GOOSEBERRY JELLY by Lindsay Towne Clegg

Rule number one: Sometimes you come up with syrup -- not jelly. Enjoy.

Rule number two: You are generally following the Sure-Jell recipe for red currant jelly.

Collect as many gooseberries as your hands can stand. One large dish pan full or more. You'll need about 8 quarts cleaned and culled. The berries should be collected when ripe which is toward the end of summer as the berries turn from green to orange and red. Berries are prickly. Gloves are a must!

Soon after collecting, float in dishpan. Remove any bad berries and all stems, leaves, and other detritus.

Barely cover 8 quarts of berries with water and simmer about 20 minutes or until soft.

Crush berries and then strain in cheesecloth saving liquid. Juice can be frozen until needed at this point or the process may be continued as follows:

Take 6½ cups of juice and mix with one box of Sure-Jell in saucepan. Bring quickly to a hard boil, stirring occasionally. At once add 7 cups of sugar. Bring to a full rolling boil and boil hard 65 seconds, stirring constantly. Remove from heat; skim off foam with metal spoon. Pour at once into glasses, leaving ½ inch space at top.

Continue as with any other jelly in either the paraffin or non-paraffin seal methods.

Yield? I've never measured it. I use an assortment of glasses and when there's no more jelly left to pour in the glasses, that's how many glasses I've got.

Salad

Circa 1912, Jim Johnson ...

"Salad Days", indeed for this spiffy group onboard the S.S. Tahoe.

Glenbrook Inn, Circa 1890's, courtesy Mrs. William Bliss.

BEAN SPROUT SALAD

½ lb. fresh bean sprouts
2 Tbs. minced green onion
½ c. slivered toasted almonds
½ lb. shrimp or shredded chicken

DRESSING

Prepare at least 6 hours before serving.
½ c. mayonnaise
2 Tbs. soy sauce
1 t. curry
1 t. lemon juice
1 t. powdered ginger

Shake dressing well, pour over salad mixture and toss, just before serving.

Rudy Bliss

CABBAGE CHICKEN SALAD

Serves 2 - 4

1 cooked chicken breast
2 T sesame seeds, toasted for 10 min.
on cookie sheet at 300°
1/2 pkg. slivered almonds, toasted 10 min.
on cookie sheet
1 pkg. Top Ramen noodles
1 head cabbage

Dressing:

1/2 envelope seasoning from Top Ramen
1 tsp. salt
1/2 tsp. pepper
1/2 C oil
3 T. rice vinegar

Added Attractions:

Snow peas
Water Chestnuts
Red peppers

Glenbrook Inn — circa 1930
—HERITAGE GRAPHICS WEST/JIM JOHNSON

Sally Nickel Mein
William Wallace Mein
1308 Canada Road • Woodside, California 94062

BONANZA INN PASTA (COLD)
Serves 8

Ingredients;
6 cloves of garlic
1 very large bunch of parsley (cut off the stems)
8 ounces of vegetable oil
1 pkg. Golden Grain Vermicelli (16 ozs.)

In Waring blender:
Chop the garlic, then add the oil and parsley mix in Waring blender. For nine minutes cook the vermicelli in 5 quarts of salted water, strain and wash with boiling water then strain again and in a large bowl mix with the green sauce, cool and serve.

by Mrs. Sally Nickel Mein

Wm. Wallace and Sally Mein — 1948

Jim Johnson collection from Heritage Graphics

Ehrman Mansion at Sugar Point State Park, designed by Walter Danforth Bliss for I. W. Hellman in 1093, on a 2021 acre estate. The family enterage would arrive at the beginning of the summer and return to San Francisco in the fall - servants, kids, dogs and all. A lovely, serene setting now open to the public.

CAESAR SALAD

An elegant salad from Dr. & Mrs. Cyril Owens.

1 c. imported Parmagiano Cheese, freshly grated
1 c. imported French light olive oil
1 t. seasoned salt, 1 t. coarsely ground pepper
2 t. Worcestershire Sauce
2 eggs ½ c. fresh squeezed lemon juice
Pinch of Italian herb seasoning
Anchovies to taste (optional, but better in than out)

Mix dressing thoroughly and refrigerate over night. Can be
Can be stored in refrig. for up to 4 weeks. Shake well.
Pour over broken pieces of Romaine lettuce and croutons.
Toss well. Makes two cups of dressing.

MRS. DONALD F. WILLIAMS
Post Office Box Fourteen
Tahoe City, California 95730

Mimi's Salad Dressing

A Minneapolis friend's lo-cal vingarette dressing. It stores in the refrigerator indefinitely.

In a blendor (or with a whisk) mix:

1 egg
1 tsp. sugar
1 tsp. salt

Then add slowly, beating constantly (or blending)

4 C. Wesson or safflower oil
½ C. cider or tarragon vinegar
½ C. dry sherry

Add 2-3 cloves of garlic.

Fresh Cranberry Relish

This recipe was given to me by Gladys E. Smith at the Melrose Inn, Harwich Port, Massachusetts.

Wash:

4 C. cranberries
2 apples
1 orange

Core the apple and remove seeds from orange. Peelings remain.

Put through an old-fashioned meat grinder (I use a blendor).

Add:

2 C. sugar
½ C. chopped walnuts

Blend! Keeps under refrigeration indefinitely.

CEDAR FLAT SUMMER PASTA SALAD

4 medium tomatoes
4 cloves garlic, minced
½ c. fresh basil, chopped
1 T. fresh mint, chopped
1 tsp. salt
½ tsp. fresh ground pepper
¼ tsp. hot pepper flakes
½ c. extra virgin Olive oil
1 lb. fresh spinach fettucine
½ lb. Italian Fontina cheese, finely diced

1.) In a medium sized bowl toss together the tomatoes, garlic, mint, basil, salt, salt black pepper, hot pepper flakes and olive oil. Let stand at room temperature 2 to 3 hours.
2.) In boiling salted water, cook the pasta until tender but still firm to the bite. (Approx. 2 mins.) Drain, and transfer to a large serving bowl. Spoon off ¼c. of the liquid from the tomatoes and toss with the fettucine to coat.
3.) While still warm add the 2 cheeses, toss until the cheese melts. Add the tomatoes with liquid and toss until well mixed.
4.) This may be served either hot, warm or at room temperature. Serves 6.

KEN AND CONNIE KOCH

H. K. Gage, Truckee, Cal. Photographer

Howard Turner's Paternal Grandmother and friend on the slopes near Truckee, Circa 1890.

Homewood House of Alice Foster Turner, built in 1935, after 29 yrs. of summer camp-outs. Howard Turner's Paternal Grandmother was Mary Louis Church, daughter of everybody's favorite Stagecoach driver, "Pop" Church. "Pop" loved to play tricks on his unsuspecting passengers - those tales would fill a book! A striking figure in his flowing beard & moustache, he amused his Granchildren by the hour with hair-raising adventures on the Stagecoach - some were even true. . .

50th. ANNIVERSITY PUNCH

Grate the yellow rind of 4 lemons and two oranges upon two pounds of loaf sugar. Squeeze the juice of the lemons and oranges; cover it and let it stand until next day. Strain through a fine sieve, mix with the sugar; add a bottle of Champagne and the whites of 8 eggs beaten to a stiff froth. It may be frozen or not, as desired. For winter use snow instead of ice.

From: The White House Cookbook, 1902
Mollie Stevenson collection.

Oriental Chicken Salad.

out of California Fresh submitted by Kay Turner

Dressing:

mix together

- ½ C vegetable oil
- ½ C rice vinegar (seasoned)
- ½ C soy sauce
- ½ tsp freshly grated ginger root
- ½ tsp lemon pepper
- ¼ C lemon juice (juice of whole lemon)

2 whole chicken breast.

1 package (8 oz) wonton skins (round)

2 heads red leaf lettuce.

3 green onions, thinly sliced (green portion)

¼ C slivered almonds

1 ripe tomato. cut in small dice

Simmer chicken in water about 30 min. Cool, skin, bone, & cut in small cubes. Add chicken cubes to dressing & marinate. Fry wonton skins in oil & drain on paper towels. Place torn up lettuce in bowl & add all ingredients except wonton skins. Crumble 2 doz wontons skins & toss. Serve bowl with remaining wonton skins.

Note this Goes for 4th of July Potluck Party

Howard's Maternal Grandmother, Alice Foster bought the lakefront property at Homewood in 1906 for $250.00 cash. The family camped out for many summers before finally building a house. It was completed in 1937; a 50th. birthday party is being planned to celebrate the many happy years spent in their Homewood home, under the direction of his Mother, 86 years young.

Reid W. Dennis
Suite 290, Building 2
3000 Sand Hill Road
Menlo Park, California 94025

CALCUTTA SALAD (6-8 Servings)

1/2 pound fresh spinach
1 head romaine lettuce
1 bunch scallions, chopped
1 cup broken cashews

DRESSING

3/4 cup vegetable oil
1/4 cup white vinegar
1/4 cup pineapple yogurt
1 teaspoon salt
1 tablespoon Dijon mustard
1 tablespoon chopped peach (or Major Grey's) chutney
1/2 teaspoon curry powder
1 tart Granny Smith apple, grated

Combine dressing ingredients and mix well.

Combine spinach, romaine and scallions. Toss with dressing. Add nuts and toss again lightly.

The unusual flavor of this slightly different green salad complements grilled fish or lamb.

"Captain" of our Ship!

Mr. Dennis is the President of T.S. R.

Gardiner Mein at the wheel of "VIVA", circa 1928

— PHOTO COURTESY LANI MEIN

MR. & MRS. GARDNER W. MEIN
BOX 46, TAHOE CITY, CALIFORNIA 95730

LUNCHEON BUFFET SERVED ON TAHOEWARE

Sweet Red Onion Sandwiches a la Secret Harbor
Sliced Tomatoes and Cucumbers Oregano
Italian Green Beans Vinaigrette
Five Spice Cold Pasta
Tahoe Chicken Salad Extra Dilled*
Monkey Bread

Poached Pears in Raspberry Sauce
Cookies/Coffee

*Tahoe Chicken Salad Extra Dilled

12 C. diced cooked chicken, light & dark meat
9 stalks celery, diced in ½-inch pieces
3 bunches scallions, diced fine
1½ C. extra large Sonoma capers
1 C. fresh baby dill, finely chopped (or 3 T. dry dill)
2 C. mayonnaise and ½ C. mustard
4 C. plain yogurt
1 t. cayenne
2 t. salt
2 t. pepper

1. Toss chicken in dill. Leave overnight.
2. Mix the chicken, celery, scallions, capers. Combine the mayonnaise, yogurt, cayenne, mustard, salt and pepper. Beat well, until light and fluffy.
3. Pour dressing over the chidken misture and toss lightly so that all is well coated with dressing.
4. Serve on Boston lettuce or in iceberg lettuce cups. If you want a little color, add strips of pimiento or a sprinkle of paprika over each portion. Serves 24.

TAHOE GREEN BEAN SALAD

4 cans French cut green beans
8 hard boiled eggs, cut in large dice.
1 large sweet red onion, diced
Oil, vinegar and French's Mustard
10 slices crisp bacon, crumbled
lettuce leaves

Drain beans and marinate over-night with a vinegarette to cover, 4 Tbs. wine vinegar in 3/4 c. oil, along with the onion.

Devil the eggs, with plenty of Best Foods Mayonnaise and mustard. Let stand all night.

Before serving, drain beans thoroughly and place in shallow glass bowl. Spread egg mixture over beans. Sprinkle the crumbled bacon on top. Serve on a platter of lettuce leaves. Serves 6 to 8 for lunch.

Mrs. Burnell (Helen) Richmond.
Cedar Flat

JIM BELL - PHOTO

Timber!

The story behind this thriving lumber milling operation is a tribute to the genius of a Virginia City Bank cashier, one D.L. Bliss. The mines had a voracious appetite for lumber, and Mr. Bliss had the timber to provide the fodder. After gaining and losing a fortune in mining stock, he made the rash statement that he could (and did) supply three million feet of timber per month for shipment over the proposed Virginia and Truckee Railroad. D.O. Mills, Bank of California, had faith in his young cashier and knew his reputation as an honest man, hard to find in Virginia City, and financed him with an oral agreement. The Carson-Tahoe Lumber & Fluming Co. was born in 1871, with D.L. Bliss as President. This was just the beginning of an empire in the Sierras.

This honest and forthright man also had the vision to realize this area would some day attract visitors from around the world. He was concerned with conserving it's natural beauty and ordered no tree to be cut less than 15" in diameter - almost unheard of regard for the future. A quote from WESTERN RAILROADER sums up his philosophy: "His love for Tahoe was above any consideration of dollars, he wanted to leave his family and the rest of the world a heritage of natural scenic beauty.

Soup

"WHERE'S MY SOUP?, I'M COLD!! I WANNA GO HOME. . . Circa 1920
Western Ski Sport Museum
Boreal Ridge

"The Latest in Leather", she still looks cold! Circa 1890
Temporary tent houses family until the wooden home is completed, probably near the mills at Glenbrook. Jim Johnson Collection

GOOD OLD FASHIONED HOMEMADE TOMATOE SOUP
(or what to do when friends bring you a box of ripe tomatoes and you have a refrig. full of them. . . .)

1 or 2 Tbs. olive oil or butter
2 white onions, chopped
2 cloves garlic, minced
4 large ripe tomatoes, seeded (peeled optional)
5 c. water or chicken broth 1 egg yolk
3 to 4 Tbs. heavy cream chopped parsley or watercress

Saute onions & garlic in oil until translucent, then add roughly chopped tomatoes. Cook until soft. Add water or broth and simmer 25 minutes. Cool. Put in blender or food processor and blend until smooth, then blend in the cream and egg yolk. Garnish with parsley or watercress. Can be served hot or cold but do not let boil after adding cream and egg yolk.

Toni Marsten, Tahoe City

State Line Club, circa 1935 Jim Johnson, collection.

ONION SOUP á la BLANC

4 large white onions
¼ lb. butter
7 Tbs. flour (2 oz.)
1 quart chicken broth
Additional butter
1 quart water
Salt & pepper
Dry French bread, toasted
Swiss or Parmesan Cheese, freshly grated.

Cut onions in thin slices and fry slowly in butter until lightly browned. Sprinkle with flour. Add chicken broth, water, salt and pepper. Boil 10 minutes.

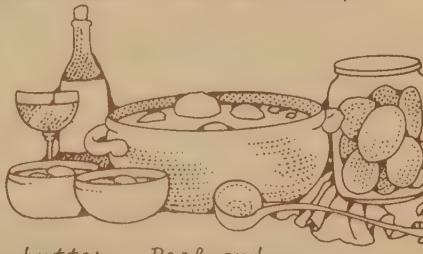
Cut French bread in thin slices and toast. Pour soup into individual oven-proof bowls, 2/3 full and cover with a layer of toasted bread and grated cheese. Add more soup, repeat toast and cheese. Top with butter square and broil until golden brown.

This recipe was from my Grandfather's restaurant in Seattle, "Le Maison Blanc". Good Luck on the book, Best Regards.

Jeanne Coyne

Young's Bijou Lodge, built by the Young family on the old Parrish Ranch property, early 1900's, when land was available for $1.50 an acre. After the logging operations shut down, land was cheap.

LEEK AND POTATO SOUP



1 bunch of leeks
2 baking potatoes
1 quart chicken broth
salt and pepper to taste

Wilt the leeks in about 2 Tbs. butter. Peel and quarter potatoes. Add potatoes to the wilted leeks with a cup of the broth. Boil slowly until potatoes are tender.

Puree this mixture in food processor. Return to the pot. Add the remaining chicken broth. Stir and simmer about 5 to 10 minutes.

From John Maddex

ZUPPA di PEPERONI GIALLI CIBREO

1 carrot, chopped
1 onion, chopped
1 rib of celery, chopped
¼ c. plus ½ T. olive oil
4 yellow bell peppers, seeded and cut into large pieces
1 pound boiling potatoes, peeled and cut into ¼" slices
1 c. beef broth, canned
freshly grated Parmesan
Croutons

In a sauce pan cook the carrot, onion and celery in ¼ c. of the oil over moderately high heat, stirring, until the vegetables are softened. Add the bell peppers, potatoes, broth and 4 c. water, bring the liquid to a boil and simmer the mixture for 40 minutes or until vegetables are very soft. In a food processor or blender, puree the soup and strain through a fine sieve into a bowl. Stir in the remaining ½ t. oil, salt and pepper to taste. Serve with the Parmesan and croutons.

Croutons: Remove the crust from ½ loaf of Italian style bread. Cut into ½" cubes. Toast in one layer on a baking sheet in a preheated 350° oven for 15 minutes or until they are pale golden. Makes about 2 cups croutons.

Edith Venturoscí Dauenhauer

Buon Appetito a tutti!

Good Luck T.S.R.

Dauenhauer Mfg. Co.

AMERICAS LEADING HOP HARVESTER SINCE 1940

111 FIFTH STREET • POST OFFICE BOX 1744, SANTA ROSA, CALIFORNIA 95402 • 707-546-0577

McKinney's Landing, now Chambers, Circa 1920 Jim Johnson col

Lentil Soup

2 c. lentils, picked over and washed.
2 quarts water
2 slices bacon, cut into pieces.
1 med. onion sliced
¼ c. chopped carrots
½ c. chopped celery
3 Tbs. chopped parsley
1 clove garlic, minced or mashed
2 t. salt
¼ t. pepper
½ t. oregano
1 can (1 lb) tomatoes
2 Tbs. wine vinegar, either red or white

In a large kettle put in the lentils, bacon, onion, carrots, celery, parsley, garlic, salt, pepper and oregano. Cover the pan and simmer for 1½ hours.

Add the tomatoes, breaking them up with a spoon; add the vinegar and simmer 30 minutes longer. Taste and add more salt if needed.

A tasty cold weather treat for 10 hungry folks by the fireside.

Ginny Furth, Chinquapin.

JERRY JOHNSON

STEAMER " GOVERNOR STANFORD" - first passenger boat, 1872

Steamers

The first boats on Lake Tahoe were sail boats, used to carry passengers and mail. It took a week to get around the lake. The "IRON DUKE" was one of several that made the trip – but only in good weather.

The first steamer was a wooden tug, H.G. BLAISDEL, after Nevada's first Governor. It was owned by Captain Fray, for towing logs to the Glenbrook Mill.

STEAMER " MI DUENA", Circa 1890

The first passenger steamer was the "GOVERNOR STANFORD", built by Capt. J.A. Todman of Carson City. She was a side-wheeler with an upper deck and able to make it around the lake in one day!

Competition became stiff as newer, more luxurious steamers vied for the outpouring of summer visitors from the train. The crews were on hand for each arrival, hustling passengers on the "finest steamer" on the lake.

"THE CREW", Steamer TAHOE, circa 1900

William Bliss, Duane's son, had this once proud beauty scuttled in Glenbrook Cove to prevent her ignominous death at the junk metal merchant on August 29, 1940. It is fitting that she sleeps in the lake so beloved by all her passengers and crew.

The "Queen of the Lake", the world famous "TAHOE", built by Duane L. Bliss, wa launched June 24, 1896 and surely the mo popular. A majestic vessel in those days, Captain Ernest John Pomin, her master until hi death in 1919, at 71 years of age.

A little bit of

MINERS CABIN, 1880'S

everything!

This proud couple with their pet raccoon show off a snug cabin with it's highly decorated interior (on other side). A lucky miner who struck it rich - to find such a treasure in a wife. Lace curtains, lace coverlets, a few pieces of china, everythi neat and tidy, what more could a man ask? Jim Johnson Col

HOMEMADE HAND LOTION

Dissolve ¼ oz. gum of Tragacanth in one quart of warm water. Then add to it:

1 gill alcohol
1 gill glycerine
1 gill cologne
1 oz. Witch Hazel

Shake well and store in pretty bottles with stoppers. Keep Cool.

CJ's

(916) 546-4819

(916) 546-3185

7220 North Lake Boulevard • P.O. Box 236 • Tahoe Vista, CA 95732

SCALLOPS VANILLA

1 lb. Sea Scallops
2 oz. Sweet Vermouth
1/2 tsp. garlic puree
1/2 tsp. shallot puree
pinch nutmeg
1/2 cup fish stock (Clam Juice may be substituted)
1 cup cream
1 vanilla bean

Over high heat in a heavy pan, reduce wine, garlic puree, shallot puree and fish stock by half. Add cream, nutmeg and vanilla bean, bring to boil, add scallops and heat until scallops are firm. Remove scallops to warm serving platter, reduce sauce to desired thickness, to coat a spoon lightly..

Serve scallops with steamed snow peas and new potatoes.

Serves 4 as a first course, 2 as an entree.

GINGER ICE CREAM

1 cup whipping cream
1 cup milk
1 vanilla bean
1/3 cup chopped, peeled fresh ginger
1 cup granulated sugar
6 egg yolks
1 cup whipping cream

Heat 1 cup whipping cream with 1 cup milk, vanilla bean and chopped, peeled ginger to boiling. Steep 10 minutes, strain, and set aside. While that mixture is boiling, beat together egg yolks and sugar, until mixture forms a ribbon. Off heat add strained cream and milk mixture to eggs, put back on heat and stir until thick. Cool this mixture over ice, when cooled add 1 cup whipping cream. Freeze in ice cream freezer. Enjoy with tropical fruits, mangoes, papayas, or lichee fruit.

Eugene "Geno" Duggan
Chef

"AN ELEGANT EATERY!"

A CATERED AFFAIR

Take It Away!

CALIFORNIA GOLD SOUP

1 onion, peeled and chopped
4 carrots, peeled and chopped
4 ribs celery, chopped
1 cube butter
2 potatoes, peeled and chopped
2 lbs. banana squash, peeled and chopped
2 qts. chicken stock, made with Tahoe Tap water!
salt and pepper to taste
dash nutmeg
1 cup cream

In 5 qt. stockpot melt butter, add onion, carrot, celery and heat until vegetables are limp, about 15 minutes. Add potatoes, banana squash and stock and cook approximately 1 hour until all vegetables are soft. Puree in food processor and return to soup pot, season with salt and pepper, nutmeg and add cream and heat to desired serving temperature. Garnish with dollop of sour cream and fresh chives. A brilliant yellow soup that makes a wonderful start to a spring or summer meal.

TAHOE PINE NUT TART

Crust for an 10" tart pan:
1 1/2 cups all-purpose flour
1/2 tsp. salt
1/2 cube butter, cut into pea sized dots
1/4 cup shortening
1/4 cup icy cold Tahoe tap water

In food processor add flour, salt, butter, and shortening. Process for 30 seconds. While the machine is running, add water and stop machine as soon as mixture forms a ball around blade, about 10 seconds. Roll out into 10" false bottom tart pan. Freeze for at least 20 minutes before baking. Weight down empty shell with foil and beans or popcorn (no it won't pop, honest!) and bake at 350 for 5 minutes.

Filling:
2 Tb. butter
1/2 cup firmly packed brown sugar
2 eggs
1/4 cup light corn syrup
1/2 to 2/4 cup pine nuts (from Tahoe Pines?)
1 tsp. fine Bourbon
1/4 tsp. salt

Cream together butter and brown sugar, beat in, one at a time the eggs. Stir in remaining ingredients. Fill the partially baked shell and return to 350 oven for 20-25 minutes, till puffed and set. Enjoy warm with whipped bourbon flavored cream or room temperature.

P.O. BOX 290 TAHOE VISTA, CA. 95732 916-546-3074
Theresa May Duggan, owner, A Catered Affair

BAKED GARLIC CHICKEN–serves six

Preheat oven to 425.

Melt 3/4 cube butter in shallow pan.

35 cloves
1½ cut up chicken
2 t rosemary
1/3 c white wine
1 c chicken broth
3 T lemon juice
salt and pepper

Drop garlic into boiling water and simmer 2-3 minutes. Slip skins off. Save. Arrange chicken in shallow pan in single layer. Roll in melted butter and place skin side down. Sprinkle with rosemary and salt and pepper. Bake 15 minutes. Turn. Scatter garlic on top and baste with butter. Roast 30 minutes or longer. Transfer chicken to platter and scatter all but 7 cloves of garlic on top. Pour off fat and add wine to pan. Bring to boil over medium heat. Stir in remaining garlic and scrape up brown bits from pan. When most of the wine has evaporated, add stock and lemon juice. Cook until thickened and pour over chicken.

PUMPKIN CAKE

Preheat oven to 350.

1 large can pumpkin (pie filling). Same recipe as on can for pies x 2, except use 2 cups canned milk. Pour batter into 9 x 13 pan; sprinkle white cake mix over top. Pour 1½ cubes melted butter over cake mix. Sprinkle with nuts. Bake 50 minutes or until done.

GREAT VIEW – BOAT PEOPLE LOVE IT!

Tahoe Boat Co. Charthouse Restaurant Roundhouse Commercial Center
700 N. Lake Blvd. P.O. Box 45 & 1314 Tahoe City Ca 95730 916 583-5567

HOMEWOOD BEACH, circa 1915 - Jim Johnson, collection.

Flank Steak Marinade

¾ cup oil
½ cup soy sauce
2 tablespoons honey
2 tablespoons tarragon vinegar
2 green onions chopped

Combine ingredients in blender
pour over flank steak and marinate for 4-8 hours.
Save marinade to serve over Barbecued flank steak.

Patsy Schuckard

RAY'S BURNED BACON DELIGHT
(for the gentlemen who will read this cookbook)

Ray and Nancy Vail

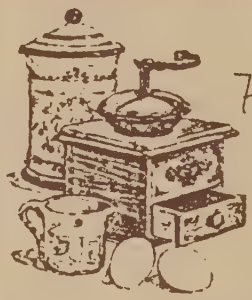
Always prepare bacon before anyone else in the house is up.

First - heat the griddle to maximum temperature for at least 5 minutes. Apply strips of bacon then to read the morning sports page. When the smoke haze is slightly dense, turn strips of bacon and continue reading the paper. When smoke returns, bacon should be ready to take off. Pour onto paper and drain - be careful not to drop any on floor and don't use today's paper. Turn on exhaust fan and run until room is clear. Use freshner until most of the smoke odors have subsided.

Serve with over-done eggs and burnt toast for best results.

Nancy thinks this is not an original recipe, but in a household where it is "catch as catch can" and for the family has been raised on the edict "EAT IT OR WEAR IT" this should suffice.

S.S. Tahoe arrives at Tallac Lodge, Circa 1880 Jim Johnson, collecti



Recipe for:
Holiday Turkey Dressing

2 eggs beaten
1 T salt
3 T melted butter
3 T B.P.
1 t poultry seasoning
4c rice
3 c popcorn (unpopped)

Mix ingredients in a large bowl & stuff Turk

Cook at 350° — 4-6 hrs

When corn begins to pop it will blow the rear end of the turkey — clear across the room

Then you'll know it is done

Merry Christmas

This is a "tongue in the cheek" recipe Eleanor Smith sent to her friends 30 yrs. ago. She and her husband William lived in the Glenbrook Ice House at the time. She was, however, a serious artist. . . . . Contributed by her daughter, Mrs. Zook Sutton.

Eleanor Smith

Glenbrook Meadow

Peanut Butter Sauce
to accompany Lamb or Chicken

Blend to your ♡'s content
the following:

1 cup) peanut butter
1 cup) cocoanut cream
¼ cup) soy sauce
1 T. worcestershire sauce
Juice of ½ lemon
¼ tsp salt
dash of tabasco
mix) Jack Sutton

MEXICAN SALSA PLUS (MAYNARDS. GARBAGE CAN SALSA)

Juice of one lemon or lime
3 large tomatoes, peeled and medium chopped
4 large garlic cloves, minced
1 15 ounce can tomatoe sauce
3 small jalapeno, roasted, peeled, de-veined, seeded and minced (please use rubber gloves for this operation)
½ tsp salt
2 tsp olive oil (your best)
1 bunch green onions, chopped
1 tbls Balsamic Vinegar
1 green bell pepper, roasted, pealed, seeded and chopped. When doubling this reciepe use combinations of red, yellow and green peppers.
1/3 cup mixed FRESH herbs, minced. Use any combination as long as they are fresh. (Cilantro, Oregano, thyme, sage, tarragon, parsley, sweet Basil, rosemary.)

Combine all above ingredients.

Serve: on a baked potatoe (about 250 calories)
on a steak
as a dip for plain unsalted corn chips

This salsa will keep for one week under refrigeration

****

The year we remodeled our cabin (1982), the Westshore was beseiged by bears who were very hungry after a severe winter. We at Homewood had our very own "Maynard," who lived in a tree next to our home.

Mr & Mrs Ronald E Popp

For a non-cook this receipe has special appeal:

CORN ON THE COBB

Ingredients:
- Water
- Fresh corn on the cobb
- Butter
- Salt and pepper
- Toothpicks

Peel corn,making sure to leave on the tiny yellow kernels.
Boil corn, until al dente. This part is especially tricky for non-cooks as water boils extremely slowly when watched.
Remove corn without scalding yourself, your guest or the dog.
Place corn on corn plate.
Slather with unfrozen butter, and sprinkle liberally with salt (forget the old sodium intake) and pepper.
Serve with toothpicks and guests who don't mind you picking your teeth at the table.

Helpful hint; Not a good menu for guests over eighty-nine.

Judy S. Merrill

Ms. Florene Dauenhauer Heck
1558 Manzanita Avenue
Santa Rosa, California 95404

SQUIRREL'S NEST
BEAR FINDS HOME
WITH FLORENE

TAHOES' PANICED GOURMET

Perfect Dinner Menu for 2 or 200

Boneless chicken thighs with
Apple Almond Stuffing

Nutty Cheese Endive Salad
Tarragon Mustard Dressing

Sinful Sundaes

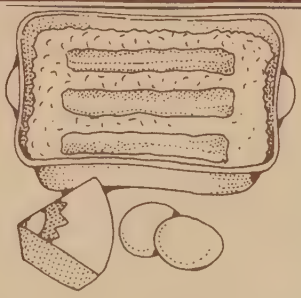
Dash to Petrinis meat counter Purchase 2 or 200 of their frozen specialty Chicken Thighs with Apple Almond Dressing. (brush with margarine, bake at 350 for 45 min.) Stock your Tahoe freezer with these little miracles!

Hit the vegetable department for a little or a lot of Belgian Endive, I know its expensive, but you're worth it!
Grab some bags of sliced walnuts and packages of crumbled roqufort cheese. (slice endive thinly on the round, place on Herend china salad plate top generously with cheese and sliced nuts, *drizzle with dressing*)
(2/3 cup Tuscan olive oil, 1/3 cup tarragon vinegar, big lump of dried mustard--*shake*)

Oh Yes, a colorful vegetable for the chicken. Get small acorn squash Slice on the round about 3/4" thick. Pop in the microwave for 10 minutes Brush with margarine and brown sugar and bake along with the chicken for 45 min. Do remove the seeds. A spiced crab apple is cute in the center

Sinful Sundaes Buy your favorite flavors of Dreyers Grand Ice Cream (Ric and Janet will love you) Form balls of ice cream and freeze To serve, place in lovely crystal bowl, surround with various calorie laden toppings

Or serve my special, hand whipped, Angel Food Cake! Recipe in next edition.



Brunch Eggs (Serves 18)

(great for overnite guests)

2 doz. eggs scrambled
1/4 lb butter
1/2 C milk

2 Cans mushroom soup melted
1/2 C sherry
1/2 lb. cheddar cheese - shredded

Layer in order given:
eggs
soup + sherry
cheese on top
paprika
Let stand overnite or at least 8 hrs.
Bake at 250° for 50 minutes

Dick and Donna
"Whirlwind"

Persian Vegetable Pie

1 lb. spinach chopped
2½ C chopped scallions
1C chopped Lettuce
1½ C chopped parsley
2 T flour
1½ t salt
¼ t pepper
½ C walnuts
8 eggs beaten well
4 T butter
Yogurt - Sour Cream

Wash spinach & drain well. Mix tog. first 8 ing. (Large bowl) Mix in eggs. Melt butter in 3qt. casserole & pour in veg. mix. Bake in preheated oven at 325° for 1 hr. or until top is brown & crisp. I put about ½ pint Yogurt on top in a Large glob.
(wonderful w/roast beef)

Donna's recipes

from Dick & Donna Wallrich's "Whirlwind" - Dick's boat

RECIPE FOR Mock Gnocci (Cy Baddy) SERVES

½ C. butter
1 C. flour (sifted)
1 C. milk
4 eggs
Salt

Melt butter - add flour and salt - stir until smooth. Add milk all at one time. Cook over moderately high heat, beating all the while, until it does not stick to pan. While it is still hot add the four eggs (whole) one at a time and after adding each egg beat batter until smooth before adding next egg. Have a pot of boiling water ready and drop teaspoons full of the batter into water. When they come to top of water boil them 5-10 minutes longer. Remove in slotted spoon & place on a cookie rack covered by a towel. When drained place in slightly buttered baking dish. (Not too close together as they puff up in oven) When cool pour a cheese sauce over them (over) with grated Parmesan & bake about 30-35 minutes in 350° oven.

San Franciscans motoring to Tahoe are afforded a wonderful excuse to pause halfway up the hill for fantastic fresh fruit and other seasonal delights along with the West's best hamburgers. Sam and Sally Zeeda with sons Glen and Steven run their marvelous FRUIT stand and health food store on the frontage road off the Kingsbury exit just East of Auburn. Their family enterprise offers travelers the very best of ripe, lush and ripe ripened produce, some from Sam's own orchards. Our past 23 Tahoe summers would not have been so memorable had it not been for Sam's sweet juicy tree ripened peaches, fragrant vine ripened tomatoes and melons and just picked tender slough house corn. The recipes that follow are dedicated to the Zeedas.

Susan and Hunter Land

A Tahoe Summer Dinner — Serves 8

Barbecued Butterfly Leg of Lamb

1 finely chopped large onion (Zeeda's)
2 cups bottled pomegranate juice (Zeeda's)
salt
pepper
1, 6 - 7 pound leg of lamb, butterflied and pounded with a wooden mallet to flatten and tenderize

Place the prepared lamb, skin side down, in a large roasting pan. spread on the chopped onion, pour over the pomegranate juice and then salt and pepper. Knead the meat at least five minutes with your hands working in well the onion, juice, salt and pepper. Marinate in the refrigerator for 4 hours and then at room temperature for another 4 hours. Add more juice if necessary. Barbecue over medium hot coals until cooked to desired doneness, 30 to 45 minutes for medium. Slice fairly thinly on the diagonal and serve.

Slough house Corn

8 ears of corn, husked (Zeeda's)
butter, salt and pepper to taste

Cook the corn in boiling water until just tender, 10 to 15 minutes Cut the kernels off the ears with a sharp knife. Use the back of the knife to scrape each ear to get all of the juicy kernel. Add butter, salt and pepper to taste, toss and serve.

French String Beans

8 handfulls, 2 packages green beans (2 Ida's)
3 tablespoons fresh dill chopped or 1½ teaspoons dried dill
salt, pepper and ½ cup butter, or to taste

In a small saucepan melt the butter and add 1 tablespoon fresh dill or ½ teaspoon dried dill. Keep warm to bring out the flavor. Trim the ends from the beans and push them through a French bean slicer. Place the cut beans lengthwise across a steamer which has been placed flat in a large pot or frying pan. Sprinkle with the remaining dill as you go along. Steam the beans until they are cooked but still crunchy, about 15 minutes. Serve in attractive lengthwise bunches, pour the dill butter over, salt, pepper and serve.

Tomato Salad

1 large head of butter lettuce or 2 small
6 tomatoes (2 Ida's)
Trader Vic's Japanese Dressing

Wash and dry the lettuce, tear into bite size pieces, and arrange on individual salad plates. Slice the tomatoes crosswise and arrange on the lettuce. Dress just before serving.

Fresh Peaches with Raspberry Sauce

2 packages frozen raspberries
1 basket fresh raspberries (2 Ida's)
8 tree ripened peaches (2 Ida's)

In the morning place the frozen raspberries in the refrigerator to thaw. Place a sieve over a bowl and press the thawed berries through with the back of a large spoon to collect the juice and pulp. Discard the seeds. Pull the peaches being careful to remove only the skin and leaving the smooth round surface of the peach. If the skins do not come off easily, place each peach one at a time in boiling water for just a few seconds. Remove with a slotted spoon and run under cold water. Then peel. Place the peaches on individual plates, spoon the raspberry sauce over and decorate with fresh raspberries. It is necessary to use a knife and fork for this dessert.

When outdoor activities take up most of the day, last minute food preparation takes place on the porch during cocktails. Friends are wonderful lending a hand to husk the corn and French the beans.

Carnelian Bay 1901, Mrs. Lindsay Towne Cle

OLD TIME WATERMELON PICKLES

Cut 7 pounds of rind, with very little pink, into bite sized chunks. Cover with hot water and parboil till near tender.

Make a syrup of 3½ lbs. sugar, 1 pint white vinegar, ½ t. oil of cloves and ½ t. oil of cinnamon. Boil to dissolve sugar and pour over rind drained. Stand one night. Drain and reheat syrup and pour over again, repeat two more times and seal in pint jars.

This recipe belonged to my Great Grandmother Topperwein and came across country with her in a wagon, over a hundred years ago.

Mollie Stevenson
Agate Bay

JUNE 15, 1987

CHERRY LUCE

FRENCH BEAN CASSEROLE

1 LG. CAN FRENCH STYLE GREEN BEANS
1 CAN CAMPBELLS CREAM OF MUSHROOM SOUP
1 LARGE CAN FRENCH FRIED ONION RINGS

LAYER GREEN BEANS - MUSHROOM SOUP - FRENCH FRIED ONION RINGS IN CASSEROLE DISH - ENDING WITH ONION RINGS - PLACE IN OVEN 350 DEGREES FOR 20 MINUTES OR UNTIL HEATED THROUGH AND BROWN ON TOP.

DUMP CAKE

1 PKG. WHITE DUNCAN HINES CAKE MIX.

1 LARGE CAN CRUSHED PINEAPPLE
1 LARGE CAN WILDERNESS PIE CHERRIES.

DRAIN PINEAPPLE - SPREAD IN BOTTOM OF 8½x11½x2 BAKING DISH. SPREAD CHERRIES ON TOP OF PINEAPPLE -

SPREAD EVENLY BY SHAKING CAKE MIX OVER CHERRY AND PINEAPPLE MIXTURE-

CUT IN SQUARES 1½ CUBES OF BUTTER AND COVER CAKE MIX -

BAKE IN OVEN 325 DEGREES FOR 45 MINUTES. COOL

CUT IN SQUARES SERVE WITH WHIPPED CREAM TOPPING.

LUCE & SON, INC.
P.O.Box 2287 . 89505 . 2399 VALLEY RD. 89502 . RENO, NEVADA TELEPHONE: 322-348

RATATOUILLE SIERRA

3 cloves garlic, minced
2 thinly sliced onions
1/3 c. olive oil
1 green or red sweet pepper, cut into thin strips
2 med. eggplant, unpeeled, cut into ½" dice
2 med. zucchini, sliced ¼" thick
1 20oz. can Pomadora tomatoes (whole Italian style)
1½ tsp. dry basil leaves
1½ tsp. fresh parsley
1½ tsp. salt Fresh ground pepper to taste
4 Tbs. chopped pine nuts

Saute garlic and onions in oil until soft. Add pepper, eggplant and zucchini. Cook for 5 mins. over med. heat, tossing well. Add tomatoes and juice, spices and simmer uncovered 15 minutes. Cover and simmer 15 mins. more. Remove from heat and add the chopped pine nuts. Serve at room temperature, garnish with chopped parsley and scoop with toasted pita bread triangles.

Dr. Robert and Marge Albo
"Shangri-la", Sunnyside

Catering to the elite, the GRAND CENTRAL HOTEL was the most luxurio
Hotel between Virginia City and Sacramento. Built in 1871 by M.J.K
Jim Johnson Collection, Herita

JIM JOHNSON

circa 1905

Tahoe Tavern

The day the Tavern was torn down was a sad day for tourists and residents alike. Queen of the West's grand hotels, an elegance of wood that rivalled any European hostelry, once reigned supreme on the shores of Lake Tahoe.

Walter Danforth Bliss designed the four story structure for Duane L. Bliss. D.L. Bliss had land holdings of many thousands of acres around the lake, had lumber mills, steamships, railroads, had his fingers

JIM BELL, PHOTO

Engine #3 and crew, waiting for tavern guests - 1906

in multiple enterprises and was a man of profound vision. He saw the potential of the area and built an establishment of magnificent proportions that would attract visitors to his beautiful lake front properties.

Construction began in 1901, on a lovely tree-shaded knoll over-looking the lake, next to his steamship pier. A south and north wing was added by 1907, including a casino. In 1925, another elaborate edifice was added. Acres of lawn bordered with a colorful

profusion of flowers completed the picture. Every convenience for the comforts of the guests was graciously provided. Help for thirsty and hungry guests was always at hand - beauty and barber shops, gift shops, livery and boating facilities. There was use of the pool, tennis courts, bowling alleys and the Grand Ballroom ... entertainment from the star-studded stage - a nightly affair.

Tahoe Tavern Orchestra - circa 1934

Guest Star - SHIRLEY TEMPLE

JIMBELL PHOTO

"SNO"-FUN RALLY – 1920's

During the "ROARING TWENTIES", bootleg booze and gambling were other facets of it's facade. In the 30's, it was THE place for college kids to get a job. A parade of movie stars, notables and just plain folks from around the world passed through the doors of Duane LeRay Bliss's dream legacy. It's many splendered gables now only a memory of faded photos.

Easy Apple or Peach Tarts

1 pkg. Pepperidge Farms frozen Patty Shells

2-3 apples or peaches

glaze: orange marmalade or peach preserves or apple jelly.

dash: lemon juice, sugar & cinnamon.

Let patty shells thaw; roll out to about 5" circle. Put on cookie sheet. Peel and slice fruit and arrange on pastry. Sprinkle with lemon juice, sugar and cinnamon. Melt preserves and spread small amount on fruit. Bake at 400° about 20 min. 'til light brown. Makes 6

C M H

Corinne Hedrick

Tahoe Power Boat Club

EDWIN LETTS OLIVER, COMMODORE
GEO. A. NEWHALL, JR. 1ST VICE COMMODORE
MRS. ELSIE BROUGHER, 2ND VICE COMMODORE
SIDNEY HELLMAN EHRMAN, SECTY.-TREAS.

Tahoe Tavern, Calif.

Mr. _____

You have been proposed as a member in the Tahoe Power Boat Club which has recently been formed to promote Power Boating and Water Sports on Lake Tahoe.

A luncheon for members and prospective members is to be given at Tahoe Tavern 12:30 o'clock Wednesday, July 15, 1925, and to which you are cordially invited.

Please signify your acceptance of membership and intention to attend luncheon on accompanying card.

SIDNEY HELLMAN EHRMAN, Secty.

THANKS TO GLORY BOALL

ADDRESS COMMUNICATIONS TO TAHOE POWER BOAT CLUB, TAHOE TAVERN, CALIF.

First Installment due and payable Third Monday in October, 1929 — Delinquent First Monday in December, 19

County of El Dorado, State of California

No. 4085 RECEIPT FOR STATE AND COUNTY TAXES FOR THE YEAR 1929 — S. D. GEORGETOWN — Page 121

DESCRIPTION OF PROPERTY	Sec.	Twp	R'ge	Lot	Bl'k	Acres	Value of Real Est.	Value of Improv'ts	Total Value
PERSONAL PROPERTY									50
In Meek Bay Vista, South Tract				12			200	380	580

COUNTY TAX RATE
1929
El Dorado County

County Fund	.25
General Fund for which	
[illegible]	.04
for [illegible] Reserve Fund	.58
" Hospital [illegible]	.26
" General [illegible] Fund	.46
[illegible]	.40
" High School Fund	.51
" [illegible] Bonds	.07
" Veterans Memorial Fund	.02
" High School Bond and Int.	
Fund	.08
" Immigration Fund	.03
" Jr. Col. Tuition Fund	.01
Total	$3.65

TOTAL VALUATION $ 630

First Installment County Taxes	$	
	$	
	$	
Special School Tax	$	
Totals	$	9 22
Second Installment County Taxes	$	7 68
Total Taxes	$	16 90
10 per cent on First Installment	$	
5 per cent on First Installment	$	
5 per cent on Second Installment	$	
50c. on Each Piece	$	
Totals	$	

Take Notice!

Examine your Receipt and see that your property is CORRECTLY described and ALL included.

Tax Collector will not assume responsibility for any penalties that may accrue because of delinquencies, unless correct description of property is furnished him by the TAXPAYER.

When paying 2d Installment state number of this Receipt.

Add 10c for each $100.00 to checks drawn on Banks outside of El Dorado County.

Name Claire T. Van Etten Ult Tax
1007 Pac. S. W. Bank Bldg
Los Angeles Calif

CHAS. F. WOOD
COUNTY TAX COLLECTOR
BY [illegible] DEPUTY

197.

Second Installment due and payable Second Monday in January, 1930 — Delinquent First Monday in May, 19

LAKE TAHOE REAL ESTATE

FALLEN LEAF LAKE
PROPERTIES

TRUCKEE RIVER LANDS

OTHER OFFICES

151 University Avenue
Palo Alto, California

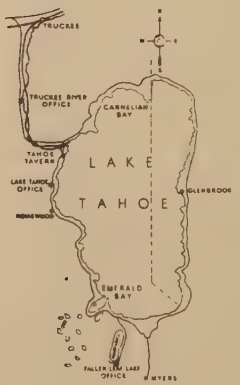
April 22, 1931

LAKE TAHOE OFFICE
ON MAIN ROAD
3 MILES SOUTH OF TAHOE TAVERN
POST OFFICE ADDRESS
TAHOE CITY, CALIF

LAKE FRONT LOTS, HOMES AND ACREAGE
PROPERTIES AT ANY POINT ON THE LAKE

FALLEN LEAF OFFICE
ON FALLEN LEAF LAKE
POST OFFICE ADDRESS
FALLEN LEAF LAKE
THE PICTURE LAKE OF THE SIERRAS

TRUCKEE RIVER PROPERTY
THE TAHOE TRUCKEE FOREST
POST OFFICE ADDRESS
TAHOE CITY, CALIF
14 MILES OF RIVER FRONTAGE
FROM LAKE TAHOE TO TRUCKEE
ACREAGE AT LOT PRICES



* INDICATES THE LOCATION OF OUR THREE SUMMER OFFICES

Mrs. Claire T. Van Etten
1007 Pacific Southwest Bank Building
Los Angeles, California

Dear Mrs. Van Etten:

For the past several years we have had a Real Estate office at Lake Tahoe. During this time we have sold considerable property for various owners on a commission basis. The charge that we make in the event of a sale is 10% of the selling price.

If you desire to sell your property described as Lot 12, Meeks Bay Vista, South Tract, we would appreciate hearing from you, advising us of the price we should quote for it.

We believe that it will be an early season at the Lake and therefore we would suggest that the property be listed at an early date. A listing with us would not necessarily be on an exclusive basis, and would not prevent you from disposing of it otherwise.

Yours very truly,

GRISCOM & KILNER

By F. A. Kilner

FAK:EA

July 17, 1913

Dear Minnie—

Am having a good time. This picture is where we are stopping. Weather is great. The Lake is larger than you would have any idea.

Fred

c/o Mc. Kinney's
Lake Tahoe

(JERRY JOHNSON POSTCARD COLLECTION) 199.

Tahoe, California,
August 9, 1919.

To All Interested in the
Preservation of Lake Tahoe:

I enclose herewith a copy of resolutions unanimously passed at a meeting of the various interests—state, county, civic and private—concerned in the preservation of Lake Tahoe.

Your co-operation is urged in protecting one of America's choicest assets and one of the most popular playgrounds of the State of California.

Yours truly,

E. G. Schmiedell.

Thanks to Jerry Johnson

"Save our Shores" would like to express our gratitude to the "Gold Plated Donors" who had enough faith in our cookbook to contribute to the funding of this project.

Martha Barneson
Carl E. Best
Florian and Edith Dauenhauer
Robt and Beth Delsol
Dr. John Frazee
Buzz and Joan Gibb
Florence Dauenhauer-Heck
John B. Huntington
Kenneth and Constance Koch
Wm. and Mary Jo Shepard Jr.
Virginia Hammond Snow
Paul and Marolyn Stanley
Jack and Mollie Stevenson
Robt and Judy Swanson
Ann Milton Wallis

Tahoe Shorezone Representation / Save Our Shores Committee:

Florence Dauenhauer-Heck
Janet and Rick Cronk
Joan and Buzz Gibb
Elaine and Gardiner Mein
Eric and Valerie Schmidt
Paul and Marolyn Stanley
Mollie Stevenson

References & Acknowledgements

The Saga of Lake Tahoe by E. B. Scott, Vols. 1 & II have been invaluable in checking the material we have gathered for this cookbook. It's pages read like a powerful novel - almost too good to be true. Highly recommended reading for a real knowledge of Tahoe.

Bill Clark and the Western Ski Museum at Boreal Ridge. He furnished us many fine reprints of early skiing and helpful booklets; "Pioneer Skiing in California, by Robert H. Power" and"Snow-shoeing. . .to Skisport" by Bill Berry, Auburn Ski Club. California History buffs - check these out.

Miriam Biro, Gatekeepers Cabin Museum. Sweet lady, opened up a whole new world of Tahoe Memorabilia to us, who with the Tahoe Historical Society has created a gem of a museum in Tahoe City. These books are a help: "Lake of the Sky", by George Wharton James, written in1915, all about the early history of Tahoe. The fascinating "Railroads and Steamers of Lake Tahoe", by Owen F. McKeon, in case you wondered what happened to all of them. And of course the story of the"Outlet Works and Gatekeeper's Cabin", printed by the museum.

We are very grateful to Bob and Carol Pate of Heritage Graphics West for the ALL DAY photo-copying session they provided for us, using Jim Johnson's fine collection. Very accommodating folks, upstairs in the Boatworks Mall, Carol is a fountain of facts on Photos.

We have been fortunate in having available to us, two other outstanding photographic collections. Jim Bell, whose work is on exhibit at the Gatekeeper's Museum and Jerry Johnson, who has many original R. J. Waters negatives. We really greatly appreciate the use of this priceless material and hope that we haven't gotten all the Jim's and Johnsons mixed up, as there were some duplicates - they're all wonderful!

Thanks again
Hallie

RECIPE INDEX

Appetizers:
Camambert & Cream Chs. 10
Caviar Pie á la Mode 7
Cheese Sausage Balls 6
Cheesy Curry Shrimp 8
Crab Dip 9
Crab Meat Canapes 11
Crawdad Appetizers 12
Cream Cheese Roll 10
Instant Nacho's 13
Pizza Bread h'or d'ourvs. 14
Potted Cheese in Wine 19
Sheepherder's Clam Dip 16
Shrimp Butter 21
Tahoe Pizza 20
Viola's Chicken Chutney 24
Beverages:
50th. Anniv. Punch 153
Thunderbird Fizz 22
Thunderbird Quickie 22
Brunch:
Ham's Brunch Eggs 183
Our Favorite Brunch 23
Spinach & Egg Brunch 71
Bread:
Banana Nut Bread 25
Blueberry Banana Bread 26
Cottage Cheese Pancakes 27
Mexican Corn Bread 28
Refrigerator Bran Muffins 29
Serbian Corn Bread 120
Snowflake Cheese Bread 30
Cakes & Cookies:
Best Chocolate Chip Ckie. 32
Bow Bay Blockbusters 33
Cheese Cake 34
Chinese Noodle Cookies 35
Choc. Applesauce Cake 36
Coconut Macaroons 37
Ethel's Buttermilk Cake 38
Kahlua Fudge Brownies 39
My Friends Meringues 41
Nanaimo Bars 42
Oatmeal Lace Cookies 40
Poppy Seed CAke 44
Prune Cake 43
Pumpkin Cake 175
Desserts:
Baked Bananas 46
Coffee Toffee Pie 48
Cream Cheese Dip/Apples 49
Doboschtorte 52
Dump Cake 189
Fresh Peaches, Rasp. Sce. 187
Ginger Ice Cream 173
Grand Marnier Souffles 114
Grand Marnier Sauce 115
Grasshopper Pie 51
Ice Cream Delight! 54
Lime Pie 55
Mini Pecan Pies & Dates 57
Mother's Peach Crisp 59
Pumpkin Pie 56
Russian Walnut Torte 60
Sinful Sundaes 182
Snow Ice Cream 58
Very Berry Surprise 61
Egg & Cheese Dishes:
Easy Egg & Spinach Dish 71
Egg in a Basket 70
Swiss Fondue 68
Swiss Puff 69
Gifts from the Sea:
Crabmeat Delight 74
Great Oyster Stew 76
Pasta Pescatore 77
Mackinaw Matesso 78
Scallops Hangtown Fry 75
Tahoe Crayfish Chowder 83
Entrées:
Bachelor's Quick Quiche 90
Baked Beans 92
Barbequed Leg of Lamb 94

Broccoli Chicken Casserole 96
Capon á la Kealy 93
Chicken á la Don Rickles 99
Chicken Piccata 100
Chidlaw Family Fav. Chick. 101
Cornish Pasties Comstock 102
Diced Veal /Cream Sauce 124
Dryer Chicken 105
Dumplings 123
Frazee's Famous Tahoe Chick. 108
Hamburger's Burgundy 106
Indian Curry 110
Jordy Burgers 109
Lamb Curry, Henshaw 118
Lamb & Kidney Beans 136
Lasagna Cubana 111
Little Nyack's BBQ Chicken 119
Ma Paine's Tamale Pie 113
Monterey Sunday Supper 116
Party Chicken Edmondson 96
Peppered Beef 121
Quick & Easy Beef Stew 127
Roulades 125
Saddle of Lamb Mimosa 122
Salmon Mousse, Avacado Sce. 95
Shrimp Florentine 91
Spaghetti Casserole 126
Swiss Enchiladaritos 130
Tahoe BBQ Loin of Pork 129
Tahoe Camping Lamb 128
Tamale Pie 131
Tandoori BBQ Chicken 132
Veal Roast Dijon 133
Venison Meat Loaf 134
Work Person's Roast 135

Salads:
Bean Sprout Salad 146
Bonanza Inn Pasta Salad 148
Cabbage Chicken Salad 147
Calcutta Salad 155
Caesar Salad 149
Cedar Flat Summer Pasta 151
Mimi's Salad Dressing 150
Tahoe Chicken, Dill 157
Tahoe Green Bean Salad 158

Soups:
Calif. Gold Soup 174
Leek & Potatoe Soup 164
Lentil Soup 166
Onion Soup, a la Blanc 163
Tomatoe Soup 162
Zuppa di Peperoni 165
"A Little Bit of Everything"
Baked Garlic Chicken 175
Corn on the Cobb 187
Flank Steak Marinade 176
French Bean Casserole 189
Holiday Turkey Dress'g. 178
Homemade Hand Lotion 172
Maynard's Garbage Salsa 180
Mock Gnocci 185
Peanut Butter Sauce 179
Persian Vegetable Pie 184
Ratatouille Sierra 190
Ray's Burned Bacon Dlt. 177
Scallops Vanilla 173
Tahoe Pine Nut Tart 174
Noodle Salad 97
Cauliflower- Grape Salad 97
(a little out of order!)
Fresh Cranberry Relish 150
Easy Apple or Peach Ts. 195

ORDER FORM

Tahoe Heritage Cookbook is available by mail. Please send your check or money order in the amount of $16.00 ea. to the address below and enclose the order blank. Your cookbook will be sent Postpaid within 10 days, (Book rate) Thank you very much.

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Janet Briscoe

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California 95730

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NOTES

The completion of this cookbook in such a record time would not have been possible without the help of THE HERITAGE COOKBOOK staff - Cynthia Fisher, our photographer who spent hours on her knees, (praying the copies would be good) taking photos of photos and Suzie Bryant, my favorite Calligrapher and soon to be famous, I hope. The kind of friends you can always count on - Thanks.

Love ya' — Mollie

COVER PHOTO COURTESY HERITAGE GRAPHICS WEST, JIM JOHNSON, COLLECTION.
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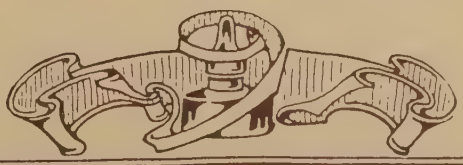
Tom and Phyllis Stice, 843 35th. Ave. Oakland, Calif.

NOTES



Happy Days at Tahoe